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COLIN FASSNIDGE Spring chicken
BILLIE MCKAY New MasterChef column

SPRING CLEAN Zucchini flower,

fennel, broad bean & bresaola salad

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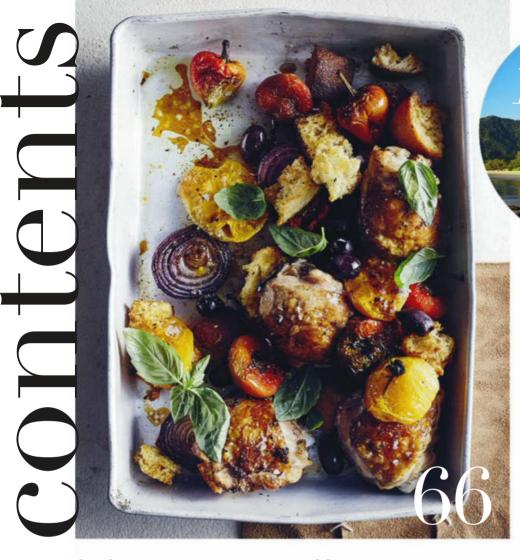






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ON THE COVER

The new meat & three veg (recipe p 71)

Recipe Warren Mendes

Photography Brett Stevens

Styling Kirsten Jenkins

THE *DELICIOUS.* TEST KITCHEN USES:







welcome



THE SUN IS SHINING, the weather is sweet. There's no denying it if Bob Marley sang it. And while I couldn't be happier at the arrival of spring, my one regret is that spring often glides by too quickly in the busy prelude to Christmas. My resolution is to enjoy the moment (and the weather!), and the incredible new produce that starts to emerge.

We've embraced a spring clean in this issue: food editor Warren Mendes' Faster Food focuses on substantial salads with a twist on the classics (p 66), managing

editor Shannon Harley sets us up for the day with clean and green breakfasts (p 84), and Matt Preston, Colin Fassnidge and Jamie Oliver play with spring produce. There's an elegant lunch affair with artist, restaurateur and avid entertainer Daimon Downey and friends (p 98), Valli Little heads to the Cotswolds for a country cooking school (p 144), and Yasmin Newman explores the emerging dining and style scene in tropical North Queensland (p 124). I'd also like to welcome Billie McKay to the *delicious*. team; the *MasterChef* 2015 winner from Ballina, NSW, will be writing a monthly column – see her first recipe (p 46). So much inspiration, so little time!

Kenie

Kerrie McCallum, Editor-in-chief



@kerriemccallum



@kerrie_mccallum



Don't miss Spicers Retreats Homage restaurant head chef Ash Martin's inventive chicken dish cooked in a whole pumpkin in Hand picked, p 25.



BAKE IT
Food editor Warren
Mendes' 'one bowl'
cakes make baking
(and washing up)
a breeze. I can't
get enough of his
5-spice coconut
cake, p 116.



HOT SPOTS
For our new
restaurant review
column, delicious.
critic Anthony
Huckstep visits Peter
Gilmore's triumphant
new Sydney venture,
Bennelong, p 38.

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talk to us

meant to be I'd been saving the August 15 issue of delicious. to read on my getaway to Byron Bay... Lo and behold when I did read it, you'd given me a suggestion for a foodie destination to visit during my stay - 100 Mile Table (Cooking

the italian job

School, p 133)! Julia Chung

I received my September 15 issue in the mail today and I can't wait to try so many of the recipes. Looks like it might be an Italian family dinner for Father's Day this year! Thanks delicious. for another amazing and jam-packed edition.

Michelle Trevorrow

perfect pie

Thank you for the beautiful strawberry, ginger & honey pie recipe in the August 15 issue (Cover Recipe, p 34).

The warmth of the ginger, the smoothness of the honey and the tartness of the strawberries was a delight. Alexandra Scott



🕽 back to school I really enjoyed the

August 15 Cooking School feature (p 133) which had some great recipes to bridge the gap between hearty comfort-food and the lighter dishes we'll be enjoying in spring. I'm especially keen to try the Spanish cheesecakes (p 137) - such an easy and delicious way to treat eight lucky people!

Diane Davidson, Auckland, **New Zealand**



🚮 top choc

My September 15 issue arrived yesterday and I have already made the healthy raw nutella and raw nutella bars (Make it From Scratch, p 52) They were so tasty. @carly2287

AND THE

I was so thrilled to read "Bennelong Time Coming"

(Hand Picked, August 15, p 37). What a treat for us West Australians who travel to Sydney for good food and fun. I will definitely be visiting Peter Gilmore's Bennelong restaurant at this iconic location. The only issue will be, which level? Like a good wedding cake with many tiers, I may have to try out all three. Helen Richards, Perth, WA

ED'S NOTE: Congratulations, Helen! You've won a double prize pack from iconic Italian design label Alessi, including a Philippe Starck citrus squeezer and a Michael Graves 'singing'

kettle. For more information, visit: alessi.com.

A good cellar should be sealed, dark, safe from vibrations, odourless, protected from drafts but well ventilated, nor too dry nor too humid, and most importantly it should maintain a stable temperature between 12° and 14°.

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SEASONAL FEAST

Pea & feta salad, p 78 Taltarni T Series Sauvignon Blanc 2015

Apricot & nut-stuffed leg of lamb, p 95 Taltarni Cabernet Merlot Petit Verdot 2012

Cherry, pistachio & rose tart, p 148 *Taltarni Cuvée Rosé 2011*



"A grassy; tropical-style wine mimics the fresh salad, hints of cherry and dried herbs in the red complement the lamb, and the rose's acidity cuts the rich tart." Robert Heywood, Taltarni chief winemaker

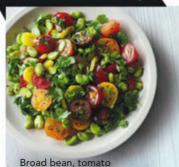
Kohlrabi, cabbage & spring herb slaw with pickled cumquats, **p 112**



"Place platters of these sharable dishes in the centre of the table and let your guests help themselves for a more casual affair."

Josie Taylor, senior designer

ALL-IN PLATTERS



& cumin seed salad



SPRING PICNIC

Pea & chorizo muffins, p 81 Mac Forbes Spring Riesling 2015

Bagel with chicken, miso mayonnaise & garlic chips, p 112 SC Pannell Arido Rosé 2015

Salted-choc madeira cakes, p 120 Seppeltsfield Solero DP63 Grand Muscat NV



"Outdoors plus spring drinking plus daytime equals wines that are vibrant, fresh and youthful. Try new season aromatic whites and vibrant, young, crunchy reds." Mike Bennie, drinks writer



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To celebrate the launch of *The Great Australian Bake Off* (hosted by Matt Moran and Maggie Beer) on Foxtel's LifeStyle FOOD Channel this month, we're inviting you to an exclusive dinner at Matt's stunning restaurant, Chiswick at the Gallery. The Art Gallery of New South Wales will open its doors for *delicious*. editor-in-chief Kerrie McCallum to host a Q&A with Matt and squeeze some baking tips from the chef (who started out with a tart business, supplying Sydney cafes and delis), before a four-course shared feast matched with fine Lowe wines from Mudgee, NSW. Baking fans are in for a sweet deal when it comes to dessert – Matt's lamington recipe that will appear in our November issue. Book now, spaces are limited!

WHERE Chiswick at the Gallery, Art Gallery of New South Wales, Art Gallery Road, NSW

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2014 Lowe 'Tinja'
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Moran Family lamb with chickpeas, beans and house-made harissa; roasted Petuna salmon tail with miso, fennel and soybeans

2015 Lowe 'Tinja'
Preservative Free Shiraz

Lamington cake with strawberry jam

2012 Lowe Botrytis Semillon



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NEXT GEN, WA at wills domain

he Margaret River region has long been a food and wine hotspot in Australia for locals and visitors, as well as a playground for chefs with its abundance of fresh produce from the sea and land. Perched in the hills of Gunyulgup Valley, Wills Domain winery and restaurant played host to our latest Next Gen dinner in Western Australia. Drawing on his vast experience working alongside Melbourne culinary luminary Andrew McConnell, new executive chef Seth James makes great use of his thriving garden and local producers in his seasonally-inspired cooking. Guests were sheltered from the rain and greeted with NV Sparkling Blanc de Blanc before Seth took them on a food journey through Margaret River, carefully matched to Wills Domain wines. The hearty, slow-braised XO short ribs were an absolute hit and a perfect pairing for a 2010 Reserve Shiraz. To end, the familiar flavours of baked apple crumble were paired with salsify and thyme for a twist on the comfort-food classic. For more highlights from the evening, visit our Facebook gallery.



1. Sherrilyn Cherry, AnnMarie Czichy and Kate Worland. 2. Wills Domain executive chef Seth James. 3. Drew Hoar, Bec Hoar, Matt Affleck, Sandie Affleck and Noel Affleck. 4. Seth plates the first course of cured swordfish. **5.** Jane Golding and Michelle Stevenson. 6. Slow-braised White Point short-ribs with XO and young onions. 7. Florian Boehm and Justine Rosen from Wills Domain, and delicious. food editor Warren Mendes. 8. Cured swordfish, cucumber, black rye and lemon. 9. Aneta Wnek, who won the lucky door prize from Patron.





Rachel's Gourmet Greek Dessert Yoghurt

Combining thick, creamy yoghurt with on-trend flavours like boysenberry and vanilla, Rachel's Gourmet Greek Dessert Yoghurt is created for lovers of fine food. Try our other taste sensations – sophisticated salted caramel and smooth butterscotch and vanilla bean.









t's in the hand of every chef and amateur homecook alike, so why not throw a party in honour of our most coveted ingredient – olive oil, and not just any olive oil, the best quality oil. We teamed up with Moro and MoVida Sydney to create a four-course feast celebrating the best of Spanish food, wine and olive oil, and what a feast it was! MoVida chef/owner Frank Camorra infused every dish with Moro oil, from salty seafood tapas dressed with spicy extra virgin olive oil, served with El Maestro Sierra Fino Sherry, to unctuous yellowfin tuna belly slow-cooked in olive oil pil pil sauce and fall-apart cordero asado (slow-roasted lamb) with albaronia (pumpkin and chickpea casserole). Moro ambassadors David Valmorbida and Lola Berry hosted an olive oil tasting, sharing handy tips (keep bottles away from sunlight and direct heat) before a refreshing

citrus dessert of mandarin sorbet with creamy drops of olive oil gel. X

10 11



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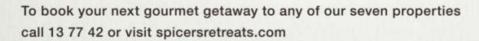






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delicious. 25



"Cooking the chicken inside a **whole pumpkin** gives it a really earthy, **sweet** quality, and all the **juices** meld to create a great finish – and leftovers!"



COOK'S TIP

BEHIND-THE-SCENES

Baking a chicken inside a pumpkin – have we gone crazy? Trust us, you have to try this. Head to our Facebook page @deliciousaus to see this unique process in action.

VINE TOMATOES STUFFED WITH **ANCHOVIES, OLIVES AND CAPERS**

SERVES 4 AS A STARTER

24 baby truss tomatoes on the vine, cut into 4 (6 tomatoes per vine) 18 white anchovies in oil, drained, finely chopped ¹/₄ cup (40g) pitted green olives, finely chopped ¹/₄ cup (50g) salted baby capers, rinsed, drained ¹/₃ cup chopped flat-leaf parsley leaves 2 tbs extra virgin olive oil 3 cups (900g) rock salt Micro parsley, to serve

Preheat oven to 180°C. Using a serrated knife, cut the tops off tomatoes, being careful not to break the vine from the tops. With a small spoon, scoop out the seeds and core, being careful not to pierce the skin. Transfer to a bowl with the anchovies, olives, capers, parsley and oil. Season with freshly ground black pepper and stir to combine. Spread rock salt over the base of an ovenproof baking dish and sit tomato bases on the salt. Divide anchovy mixture among tomatoes and replace with tops with vines still attached. Bake for 8-10 minutes until tomatoes are warmed through and starting to soften. Serve warm, scattered with micro parsley.

SPRING LAMB NECK WITH PUFFED **GRAINS AND SPICED YOGHURT**

SERVES 6

- 2 tbs olive oil 3 x 450g boned lamb necks, rolled, tied at 2cm intervals
- 1 onion, sliced
- 1 cup (250ml) red wine
- 2 cups (500ml) vegetable stock
- 6 thyme sprigs
- 1 garlic bulb, cut in half horizontally
- 1 tbs each fennel and cumin seeds
- 1 cup (250ml) sheep's or goat's yoghurt
- ¹/₂ cup (20g) puffed quinoa
- ¹/₂ cup (10g) puffed buckwheat
- ¹/₂ cup (100g) linseed

Preheat oven to 170°C. Heat oil in a large casserole over medium-high heat. Season lamb and cook, turning, for 6-7 minutes until browned all over. Remove from pan and set aside. Reduce heat to medium. Add onion to pan and cook for 2-3 minutes until slightly softened, then add wine, scraping bottom of pan with a spoon. Add the stock, thyme, garlic and return lamb to casserole. Bring to a simmer, then remove from heat and cover the surface with a circle of baking paper. Transfer to oven and roast for 3 hours or until lamb is tender.

Toast fennel and cumin seeds in a small dry frypan over medium heat for 2 minutes or until fragrant. Cool, then using a mortar and pestle, crush spices. Transfer to a bowl with the yoghurt and stir to combine. Cover and chill until ready to serve.

Combine puffed grains and linseeds in a bowl. Set aside.

Remove lamb from the casserole and remove string. Spread spiced yoghurt over the middle of serving plates. Thickly slice lamb and place on top of yoghurt, drizzle over pan juices and sprinkle over puffed grains and seeds to serve.

CHICKEN BAKED IN A PUMPKIN SERVES 2

Baking a chicken inside a whole pumpkin gives it an earthy and sweet flavour. Store remaining pumpkin in the fridge for up to 1 week.

- 1 small (about 1.5kg) chicken
- 1 whole (about 3kg) Japanese pumpkin
- 2 tbs extra virgin olive oil, plus extra to drizzle
- 20g unsalted butter
- 4 thyme sprigs
- ¹/₂ cup (125ml) white wine
- 250g snow peas, blanched,
- refreshed
- 100g snow pea sprouts

Ask your butcher to separate the marylands from the chicken and remove the backbone to leave a chicken crown with the wings on. Reserve marylands for another use. Using a sharp knife, cut a wide circle into the top of the pumpkin to create a large lid. Use a

spoon to remove seeds and scrape around the edges, creating a cavity large enough for the chicken crown to fit inside.

Preheat the oven to 180°C. Brush chicken with oil and season. Melt butter in a frypan over medium-high heat. Add chicken and cook, turning, for 3-4 minutes until skin is golden. Remove chicken and set aside. Add the thyme and white wine to pan, and cook, scraping the bottom of the pan with a spoon, for 2 minutes or until wine is reduced by half. Place the pumpkin in a roasting pan, then place chicken inside pumpkin. Pour wine over chicken and replace with pumpkin lid on top. The lid should fit quite tightly (you may need to readjust chicken). If lid doesn't fit tightly cover pumpkin with foil. Bake pumpkin for 11/2-2 hours until lid is easily pierced with a sharp knife. Remove chicken from the pumpkin and set aside. Slice four 2cm slices from the pumpkin, reserving remaining pumpkin for another use. Transfer chicken to a board and cut in half down the breastbone. Serve with the pumpkin, snow peas and snow pea shoots. Drizzle with olive oil and serve.

BLUEBERRY BRIOCHE FRENCH TOAST WITH CARAMELISED HONEY AND MINT

SERVES 8

Begin this recipe 1 day ahead.

1¹/2 cups (375ml) honey 4 eggs 2 cups (500ml) milk ¹/₃ cup (80ml) extra virgin olive oil Mascarpone and mint leaves, to serve

BRIOCHE

70ml milk, warmed ¹/3 cup (75g) caster sugar 4¹/₂ tsp (17g) dried instant yeast 5 cups (750g) plain flour 450g unsalted butter, chopped, softened

2 x 125g punnets blueberries, plus extra to serve

For brioche, whisk milk, sugar and yeast in a bowl. Set aside for 5 minutes or until frothy.





Tumbler' oaked chardonnay stemless glass, Riedel. Lamb: 'Chambray West Elm; salt dish in orange, Mud Áustralia; 'Belgian' linen napkin in ot stemless glass, Riedel. **French toast:** 'Flared' small plate in slate, 'Flared' table runner in

Combine flour and 1 tbs salt in the bowl of an electric mixer fitted with a paddle attachment. With mixer on medium speed, gradually add yeast mixture to flour until well combined. Add the butter, 1 piece at a time, until combined. Add eggs, 1 at a time, beating well after each addition. Beat on medium speed for 15 minutes or until smooth and elastic (dough will be quite wet). Turn dough out onto a lightly floured work surface. Stretch dough out into a rectangular shape and scatter over blueberries. Fold dough over to enclose blueberries. Grease a deep 24cm bundt pan and add dough. Loosely cover pan with plastic wrap and chill for 24 hours to rest.

When ready to bake, preheat oven to 160°C. Bake brioche for 1 hour or until a skewer inserted comes out clean. Cool in pan for 10 minutes, then invert onto a wire rack to cool completely.

For the caramelised honey, melt honey in a small saucepan over medium heat, stirring constantly with a wooden spoon, for 3-5 minutes until honey starts to bubble and darken slightly. Remove from heat and pour into a heatproof serving jug. Set aside to cool slightly.

To make the French toast, cut eight 5cm-thick slices of brioche. Whisk eggs and milk in a bowl, then soak brioche in egg mixture, 1 slice at a time, turning to coat completely. Set aside on a baking tray. Heat 1 tbs oil in a non-stick frypan over medium heat. In 4 batches, cook brioche for 2 minutes each side or until golden and cooked through. Repeat with remaining brioche, egg mixture and oil.

To serve, place one slice of French toast and a dollop of mascarpone on serving plates, drizzle with caramelised honey and scatter over mint and extra blueberries.

Ash's BASKET

LAMB NECK

Lamb neck is one of those undervalued cuts of meat that you should definitely add to your repertoire for its low price and rich flavour - remember when we used to say that about lamb shanks? Cheaper neck makes a great substitute for shanks in a stew or slow braise, but can also be deboned to make fillets, or rolled. Like meat from any muscle that gets a workout, neck is tough, so stick with slow cooking. You can't beat it stewed with flavours



such as rosemary and potato, or a *navarin* (French ragout) made with white wine and spring vegetables.

SPRING CHICKEN

The term 'spring chicken' doesn't really mean what it used to with such fast-growing chickens dominating the market, but as a guide this would be the chicken running around doing all the things older chickens still wished they could. With whiter flesh, softer bones and a milder flavour, they take well to splitting and grilling, rubbed with spices or marinated, or pot-roasted for ultimate succulence, then jointed at the table.

VINE TOMATOES

In a market favouring shelf-life and durability, it's good to know you can now pick up tomatoes on the vine and watch them ripen and develop flavour on the windowsill. Pan- or oven-roast drizzled in oil and pick your favourites from basil, garlic, onion, thyme, oregano and chillies to kick them up a gear.

BLUEBERRIES

For such a popular fruit, blueberries came to the party pretty late, but we couldn't be happier they turned up. Only really known as a wild berry (called names from hurtleberries to huckleberries) until they began to be cultivated in the US in the 1920s, they're now so common in muffins, pies and jams we sometimes forget how lucky we are to have them. Lately we're discovering them all over again thanks to their billing as a 'superfood' rich in antioxidants.

WHAT ELSE TO BUY IN OCTOBER

- asparagus avocado broad beans bok choy carrots
- gai lan oranges passionfruit pineapple peas snow peas
 - spring onions strawberries watercress zucchini



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TABLETALK(

→ Hip Melbourne barbecue den DEXTER (above) does its namesake fictional TV killer proud with its deathly good collection of meat by former London Pitt Cue Co. chef Tom Peasnell. Think brisket doughnuts dusted in sugar and paprika, pig's head buns, and salted caramel short ribs with gravy.

O Josephine Perry, daughter of Aussie food icon Neil Perry, has _ branched out on her own with MISSY FRENCH, a mod French bistro in Sydney's Potts Point. The 21-year-old restaurateur nabbed Rockpool chef Chris Benedt before departing the fine diner, who's pared back his intricate food for a more casual menu of inspired French favourites, from mussels mariniere to pork pithivier.

Mith food and beer pairing so hot right now, Brisbane's UMR EDWARD'S ALEHOUSE & KITCHEN is right on the money. Choose from Coopers' cohort (the brewery is part owner) and a handful of craft brews, then settle in for rabbit terrine, Cape Grim steak frites and other bistro classics. And dessert? Local Bacchus Brewing Co's White Chocolate Pilsner.

Sydneys CBD's Rocks precinct is set for a sugar high with Urban Purveyor Group -Ananas Brasserie, The Cut, The Argyle, and Sake - landing gun pastry chef Riccardo Giradi Falcone to oversee desserts. He hails from former high-flying restaurant Arras (remember their petit four trolley?), so expect delicate chocolate work and lavered masterpieces aplenty.



insider NEWS

Hot tables, lust-have products, the latest news, books & more.



TRENDING NOW

BRAND EXPANSION

- » Barangaroo, Sydney Sydney faves Efendy and Matt Moran are confirmed for a piece of Barangaroo action. Plus, Rene Redzepi's (above left) Nordic superstar, Noma.
- » Toko. Melbourne The slick Japanese izakaya (left) is expanding its Sydney operation south of the border to Melbourne's Greville Street in trendy Prahran for its fourth Toko.
- » Long Chim, Perth At long last, celebrated Australian chef and Thai guru David Thompson is returning to our shores to open Long Chim take two in Perth.

Edited by Heidi Finnane: @@runsandheids





@heidifinnane



MUST-HAVE

WHIZ

If its stylish, workhorse stand mixers are anything to go by, the new **KITCHENAID** Magnetic Drive Blender is destined to become another cook's essential. \$999. From major retailers



best in SHOW

We're firing up our ovens, whipping out our stand mixers and polishing our cake forks – yes, THE GREAT AUSTRALIAN BAKE OFF is here! Judges culinary icon Maggie Beer and chef Matt Moran, have tasted their way through biscuits, cakes and pies all in the name of crowning Australia's best baker. "People are really going to enjoy this series," says Matt. "They'll learn so much about baking and pick up lots of tips." "The bakers showed amazing creativity and the show stoppers were unbelievable," adds Maggie. So what were some of the stand out bakes? "You'll have to wait and see," says Matt. The Great Australian Bake Off premieres October 13 at 8.30pm on Foxtel's LifeStyle FOOD Channel. For the full interview, head to delicious.com.au.



DIARY DATE

The Great Australian Bake Off judges @chefmattmoran and @maggie_beer will be plying our Instagram with cakes, tarts and more. Follow @deliciousAUS on October 7 for the ultimate cake show!



Own a piece of history (and one of just 90 in Australia) with a LE CREUSET 90th Anniversay Celebration Cocotte. \$599. lecreuset.com.au







READ IT

• Cake decorating queen Paris Cutler is back with LOVE AND FRIENDSHIP (Murdoch Books, \$39.99), her fifth title inspired by her ever-popular shop and cake decorating school Planet Cake. DIY special occasion cakes - for weddings, engagements, baby showers and anniversaries - are the go here, partnered with step-by-step photos. • In Neil Perry's signature all-class style comes SPICE TEMPLE (Lantern, \$69.99), featuring the restaurants' flavour-forward regional Chinese fare. There's Jianxi-style steamed flathead, Guanqxi crisp pork belly, lamb and cumin pancakes from Xinjiang, and a boat load more exotic dishes. • If you haven't heard, stalks, leaves, roots, skins and leftovers are in. Sarah Wilson shows you what the heck to do with them, plus other healthy living inspo, in I QUIT SUGAR: SIMPLICIOUS (Pan Macmillan, \$39.99), her guirky, info-packed follow-up title from the best-selling I Quit Sugar series. • Celebrity chef Luke Nguyen traces Vietnam's culinary roots in LUKE NGUYEN'S FRANCE (Hardie Grant Books, \$59.95), the companion cookbook to his latest TV hit, complete with beautiful travel snaps, from Paris to Lyon and Loire Valley, and regional cuisine Française. • In ASIAN COOKERY SCHOOL (Hachette Australia, \$49.99), former MasterChef and TV presenter Adam Liaw compiles his considerable knowledge on pan-Asian cookery. As the name suggests, it takes you from go to whoa, with detailed notes on equipment, techniques and ingredients, and recipes to master at home.

HIGHLIGHT

TRUE blue

What do you get if you visit Australia's top chefs, cooks, food producers and farmers in their own homes? One hell of a good feed, some one-of-a-kind portraits and a collection of killer recipes. Enter The Great Australian Cookbook (PQ Blackwell, \$49.95). New Byron boy Darren Robertson's eggs, avo and fermented cabbage, Melbournian Matt Wilkinson's mango and coconut pops, and Barossa food champion Maggie Beer's chocolate, quince and almond tart are among the family friendly dishes you can expect. "The Great Australian Cookbook is an affectionate snapshot of

Australia and the food we love to eat," says co-editor Helen Greenwood. All royalties go to food rescue charity OzHarvest. Even better.





Neil Perry's Burger Project (right), featured at the 2014 Lexus Design Pavilion, which also featured an Attica pop-up with floral canopy designed by Joost Bakker (far right).

It's here. Yes, that's right, the **SPRING RACING CARNIVAL** is upon us and this year's lineup of catwalk fashion, A-list celebrities and pop-up chefs and restaurants are hotter than ever. September 12 marks the first day of the nine-week Sydney carnival calendar at Royal Randwick Racecourse, where David Jones has hinted at a marquee wonderland of pink and mint with chef Guillaume Brahimi manning the pans, while cool Bondi outfit The Bucket List will take up residence over five major race days, transforming their marquee into a hip 'surf 'n' turf' trackside beach club. The major event, of course, is Melbourne Cup, where tickets to The Birdcage are as hard to secure as a table at Heston Blumenthal's (now-departed) Fat Duck Melbourne. Emirates is embracing all things Brit chic royalty, with Naomi Watts and Sam Worthington tipped to be in attendance. And in the Lexus Design Pavilion, food's own kings Ben Shewry, Dan Hong and Joost Bakker will take centre stage.



@royalrandwick @atc_races @melbournecup













When word was out that the crew at Quay would also dock at Sydney Opera House, perceptions were universal. Chef Peter Gilmore and his team had a duty to deliver something special at Bennelong – as a matter of national importance.

A \$4 million revamp later and the top tier comprises a smart bar and 'the circle', where you can dine on a pre-theatre menu, while the mid-tier 'cured and cultured' bar dishes up elegant bite-sized snacks, such as buckwheat pikelets with red claw yabbies or raw sea scallops with dory caviar. In the restaurant dining room, sculptural Tom Dixon Melt Lamps spill ochre light over leather banquettes, deep red Acanto by Maxalto chairs and translucent Marblo and brass tables. Sweeping views from 'The Coathanger' to the city lights hug its windows. It's probably the most stunning restaurant in Sydney.

Head sommelier Russ Mills may look like a member of ZZ Top, but his understanding of context and mild manner make navigating the Australian-heavy wine list an enlightening joy. Service is smart and sincere, but being asked if a dish is okay at the first mouthful, of every course, is a bit hard to swallow.

In the kitchen, Peter may push boundaries at Quay, but Bennelong's casual brief has forged a definitive focus, as if he's realised limitations can benefit the creative process. Waves of Manjimup truffles ripple atop pumpkin confit in butter to deliver chestnut overtones accentuated by roasted pumpkin and sunflower seeds. Bruny Island C2 cream brings it together.

Next, mussels plumb the depths of a rich broth. The chef takes snapper heads, chicken wings and kombu seaweed to create a swoon-worthy undercurrent that's magnified by ribbons of aged guanciale (Italian cured pork cheek). Meanwhile, John Dory cooked on the bone is lathered in chef's signature umami butter marked by anchovy, fermented shiitake and lemon rind.

It's the chef's final act that will have them cheering in the stalls. A playful rhubarb and raspberry pavlova wears dainty meringue wisps like a jester's hat. While a lavish lamington cracks Quay's snow egg stranglehold on dessert's crown. Cream, sponge, cherry jam, chocolate ganache and cherry ice cream combine beneath a chocolate glaze. It nestles on coconut parfait shaved into liquid nitrogen to create velvet snowflakes that vanish on your tongue. It's a triumph.

And so too is the new Bennelong. It's considered, clever cooking that's big on flavour. It's warm, inviting and welcomes a wide audience. Most importantly, it embodies new-wave Australian dining without trying to define it. This may be Peter Gilmore's most defining moment.

BENNELONG

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Left to right: hiramasa with red grape, fennel and buttermilk curd was the entree. The 2010 Patricia Chardonnay was the perfect match; Katherine Brown is the Assistant Winemaker: Kerrie McCallum, delicious. editor-in-chief, chats with chef and owner Colin Fassnidge.









Left to right: quests were treated to a blind tasting of three wines with each dish; the 2009 Patricia Shiraz went beautifully with crumbed pig's terrine with Alaskan king crab and Jerusalem artichoke: Andrew Harris has been the Brown Brothers Ambassador for 20 years.

Wining & dining with Patricia

The Brown family treated quests to a and past releases of the Patricia

BROWN BROTHERS

MILAWA

THE BROWN BROTHERS SERIES

BROWN BROTHERS CELEBRATES THE 12TH RELEASE OF THE PATRICIA RANGE

The Brown family has been hosting a series of fabulous dinners around the country. The first event kicked off at the renowned Stokehouse City in Melbourne before heading to Bistro Dom in Adelaide. After the success of last year, 4Fourteen in Surry Hills hosted the dinner again, treating the diners to four delectable courses with matching Patricia wines. Only with a twist - the diners had the fun task

of guessing which wine was part of the Patricia range from doing blind tastings of three quality wines per course. Andrew Harris, the Brown Brothers Ambassador of 20 years, guided the diners through the tasting notes, sharing his knowledge and appreciation of the wine. It was an intimate evening of good food, fun company and superior-quality wine tasting in an ambient setting.



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The Patricia range

Brown Brothers flagship range is dedicated to their much-loved matriarch Patricia. This year, the 2010 Patricia Chardonnay and the 2009 Patricia Cabernet Sauvignon wines have been released in the range.



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AND DESCRIPTION OF THE PARTY OF



Noir Chardonnay Brut was served on arrival; herb-crusted lamb shoulder with heirloom carrots and goat's curd with 2009 Patricia Cabernet Sauvignon.



Vic's Meat butcher Anthony Puharich keeps the curve balls coming at Colin Fassnidge with a batch of delicate spring chickens. The chef's response? Cook them on a brick.

C So why'd you give me chicken, mate? A Spatchcock is baby chicken, which is also called spring chicken. At this time of year, you start thinking about grilling and white meat, such as chicken or pork. For me, the best part of chicken is the dark meat - the thigh meat - as the breast tends to be drier. C The breast is a like a skinny chick - it looks good, but is actually quite boring. A The chunkier, the more flavour! Seriously though, with spatchcocks being individual portions, you get a bit of everything. There's always a fight in my house over who gets the thighs, so spatchcocks are a good way to keep the peace! C I tend to steer away from chicken because it's mainstream... A So why did you pair spatchcock

with chimichurri?

C Because it has bite. I've actually lived here for 16 years now and Aussies love a good marinade for the barbecue. A I just remembered something, and

you're not going to believe me, but do you know chimichurri was invented by an Irishman? Look it up! It was some soldier who went through Argentina. I fell in love

with chimichurri 10 years ago, and when I researched it, that's what I discovered.

C It's a popular condiment with steak, but I do what I like. Tradition has a lot to do with bad food. Just 'cause your mother used to make it doesn't mean it was a good recipe.

A Mate, I don't agree with you.

C Tradition is good, but I'm Irish; if I hadn't drawn from all the influences I've come across living in Australia, I'd be serving boiled potatoes. I use history as a starting point, but I put my own interpretation on it.

A You're right. So does it work with chicken?

C Yes. Break the rules. So, you butterfly it... A Ask your butcher to butterfly it for you!

C Ha! Don't keep it whole, because it will burn. Then take a brick from your garden, put it on the barbecue an hour before, then put spatchcocks on top. The hot brick cooks the bird and the flames lick up around it.

A You're mad!

C No, it caramelises the spatchcock legs without burning the breast.

A What do you do with the brick afterwards?

C Put it back in the fence buddy!

A The price of bricks is going to go up after people read this!









CHIMICHURRI SPATCHCOCKS WITH RADISH & COS SALAD SERVES 4

Begin this recipe 1 day ahead.

3 thyme sprigs

3 garlic cloves, smashed

100ml olive oil, plus extra to brush

4 x 500g spatchcocks, butterflied

6 slices day-old sourdough

1 cos lettuce, leaves separated

4 radishes, thinly sliced using a mandoline

1 tbs white wine vinegar

100ml evaporated milk

1 cup (300g) whole-egg mayonnaise

25g parmesan

CHIMICHURRI

1/2 bunch each mint, flat-leaf parsley and coriander, leaves roughly chopped

1 small habanero chilli, seeds removed, finely chopped

¹/₂ tsp cumin seeds, toasted

1 eschalot, finely chopped

1 garlic clove, crushed

Finely grated zest and juice of 1 lemon, plus extra wedges to serve

150ml extra virgin olive oil

Combine the thyme, garlic and oil in an extra-large zip-lock bag. Add spatchcocks, then seal and shake to coat. Chill overnight to marinate.

The next day, preheat oven to 180°C. Place bread on a baking paper-lined baking tray, brush with extra oil and season. Bake for 8 minutes or until golden. Cool. Break into large pieces.

Increase oven to 200°C. Place spatchcock on a baking paper-lined baking tray. Season. Roast for 15 minutes or until golden and cooked through. Rest, loosely covered with foil, for 5 minutes.

Meanwhile, for chimichurri, combine all ingredients in a bowl and season.

To make salad, layer croutons, cos and radish in a bowl. Combine vinegar, evaporated milk and mayonnaise in a bowl and season. Drizzle dressing over salad, then grate over parmesan.

Drizzle spatchcock with chimichurri and serve with salad and lemon wedges. X



Porcelain dusk' medium bowl and small dinner plate in dusk, both Studio Enti; pickle dish in blue, Mud Australia. For stockist details, see Directory, p 153.

INTERVIEW SHANNON HARLEY PORTRAIT PHOTOGRAPHY SHARYN CAIRNS PHOTOGRAPHY JEREMY SIMONS

STYLING LUCY TWEED





i'm loving... SALADS

Self-confessed salad lover Matt Preston (yes, you heard right!) considers his (and Nigella's) favourite styles, before settling on his own no-cook masterpiece.

CONTRARY TO BOTH PUBLIC OPINION and appearances, I'm no salad dodger. I love 'em. In fact, you'll find the official Matt Preston Rules of Salads regularly exploited in my writing and which I'll paraphrase here to start. All salads must have contrast between sweetness, saltiness and sourness, and between crunch and creaminess. And they must not be dressed until the last moment (unless they are some potato salads). As the weather gets warmer, I'd like you to stop thinking 'which carb with which protein' for dinner, but instead 'which salad'. Here are more reasons why I love salads.

They have leaves Iceberg, cos or shredded cabbage for coolness, crunch and body; watercress, rocket and Vietnamese mint for heat; radicchio, kale, witlof and dandelion for bitterness; spinach and butter lettuce for softness - there is so much joy with foliage that great salads can be built around just leaves and a complementary dressing. Especially if you add herb leaves for fragrance. Just never put tomatoes in a leaf salad – Nigella Lawson doesn't approve. And never buy mixed salad leaves - I don't approve.

They don't need leaves Some of my favourite salads, by contrast, don't have any leafed action. What leaves bring can be achieved in other ways. That cool, wet pop can come from cucumber chunks, tomato cheeks, apple batons, peas, capsicum or even prawns; and that bulk from grains, carbs or veg – ideally roasted so they bring some sweetness and toastiness. Think sweet potatoes, sticky confit eschalots, smoked bacon, golden sultanas and toasted pecans sloshed with sherry vinegar and a maple syrup dressing. Yum!

They're fresh A rich pasta without a crisp, acid-dressed salad on the side is less than half the meal. It's also the way to turn so many winter dishes such as chops, steak or roast chicken into something far more summery. For me, the best fresh salads deliver acidity, whether with a yoghurt, citrus or vinegar dressing, or in the natural state of, say, a great tart tomato.

They don't need to be fresh You can also make a great salad out of pantry ingredients, such as ancient grains, spices, cured meats, nuts, seeds, capers, olives, other pickles, dried fruit, crispy shallots, miso or a good commercial whole-egg mayo or Kewpie. A whole world of vinegars can add the acidity. Needless to say, these salads are even better with a little freshness added for contrast, but in the winter months look to the freezer for frozen corn or peas, which make for a great summery salad anytime of the year.

They are best simple, but don't need to be I love nothing more than the barest number of perfectly matched ingredients - think tomato and basil, but there is equal joy in building a complex salad. Bulk up these 'uber' salads further with protein – sliced beef, flaked smoked salmon or roast chook.

They don't need to be cooked Salads are great because they can be assembled from raw ingredients. This is cooking without any cooking.







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They don't need to be cold Whether it's a French salade tiede (warm roasted veg dressed with balsamic vinaigrette), or wedges of baby cucumbers blackened on the grill, there is nothing to say that a salad must be cold.

This fabulous salad champions many of the aforementioned salad strengths. It is complex in flavour, but simple to assemble with no cooking required. And while its mass of leaves and grapes make it overwhelmingly fresh, the smoky chook and pungent blue cheese dressing cut with vinegar also give it some earthy warmth and reassuring bulk.

ICEBERG WEDGE SALAD WITH BLUE CHEESE, GRAPES & SMOKED CHICKEN SERVES 4

100g sour cream 100g mild blue cheese (such as gorgonzola dolce) 1/2 tsp caster sugar 2 tsp white wine vinegar 1/2 iceberg lettuce, cut into wedges 200g seedless red grapes, halved 1 Granny Smith apple, cored, cut into wedges Juice of 1/2 lemon 400g (about 2) smoked chicken breasts, skin removed, shredded 1 bunch tarragon, leaves picked Extra virgin olive oil, to drizzle

To make dressing, place sour cream and blue cheese in a bowl and stir until combined. Stir in sugar, vinegar and 1 tbs water. Set aside.

Place lettuce wedges on a serving platter and scatter over grapes. Toss apple with lemon juice, then place on salad with chicken. Scatter over tarragon, then drizzle with dressing and oil. Season with freshly cracked black pepper to serve. X



WORDS & RECIPE BILLIE McKAY PHOTOGRAPHY JEREMY SIMONS STYLING KIRSTEN JENKINS

sweet NOSTALGIA

For her debut *delicious*. column, 2015 *MasterChef* winner **Billie McKay** revamps one of her favourite childhood desserts.



for dessert?" Being a sweet tooth, I was always thrilled to hear her reply of frog's eyes. Of course, not literally, rather those little pearls of tapioca baked in the oven with milk, sugar and spices, and usually served with poached fruit – whatever was in season and growing on the farm at the time. It was always one of my favourite desserts – quick and easy to make, and really tasty, too.

Growing up in a big family, this dessert was not only delicious but economical. Being dairy farmers, Mum and Dad had a constant supply of milk, and sago was an easy, cheap product to source from the local grocery store. There was always plenty to go around for the seven of us. And if I was really lucky, maybe even seconds.

What I've discovered I really love doing is taking great classic food, and all the memories that go with them, and giving these dishes a modern twist. For me, while the original is delicious and sometimes hard to beat, by tweaking it just a little, old frog's eyes can be transformed into something elegant and fresh.

Pineapple is so beautiful and in season now. Served fresh and caramelised, paired with vamped up coconut and ginger sago, it's perfect for these spring days upon us.

COCONUT & GINGER SAGO WITH CARAMELISED PINEAPPLE SERVES 4

3/4 cup (150g) sago 400ml can coconut milk 1/3 cup (75g) caster sugar 1 tbs finely grated ginger Small mint leaves, to serve

COCONUT CRUMBLE

2 tbs plain flour

1/2 tsp ground cinnamon
30g unsalted butter, chopped
1 tbs brown sugar
2 tbs rolled oats

1/2 cup (35g) shredded coconut, toasted

CARAMELISED PINEAPPLE

1/2 cup (110g) caster sugar1/3 pineapple, cut into 1cm pieces, plus extra chopped pineapple to serve

To make sago, combine sago, coconut milk, sugar, ginger and 11/2 cups (375ml) water in a pan and set aside for 30 minutes to soak. Bring to the boil over high heat, then reduce to low and cook, stirring, for 10-15 minutes until sago is almost translucent (there should be a small white dot in the centre of each pearl). Cool.

Preheat oven to 180°C. For the crumble, combine flour and cinnamon in a bowl. Rub in butter until it resembles crumbs. Stir in brown sugar, then oats. Crumble mixture over a baking paper-lined baking tray. Bake for 10 minutes or until crisp and golden. Cool, then combine with coconut.

For the caramelised pineapple, place caster sugar and 2 tbs water in a small saucepan over medium heat, stirring until sugar dissolves. Bring to a simmer and cook for 8 minutes or until a dark caramel. Working quickly, add pineapple and stir to coat, then stir in a pinch of salt. Cook for a further 3 minutes or until caramelised. Set aside to cool completely.

Divide half of the sago among 4 glasses, then top with the caramelised pineapple, reserving a little caramel. Top with the remaining sago, then scatter over crumble. Serve topped with fresh pineapple, mint, and drizzle with reserved caramel.



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Life is made up of a series of moments – and the magical ones deserve to be celebrated in style. Here, expert tips on the art of entertaining with Moët & Chandon Grand Vintage, a finely aged Champagne created from a single harvest.



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Neale says

AN OCCASION TO REMEMBER

"It's really easy to make an event glamorous by getting the details right – lighting, sounds, stemware. And long after we've forgotten the tastes and flavours, we'll remember the setting and how we felt."

THE FINER DETAILS

To mark life's big (and small) moments, say cheers with a glass of Champagne. And a finely aged vintage, such as Moët & Chandon Grand Vintage 2006, makes it all the more special. For a modern take on luxurious dining, opt for an elegant, streamlined setting to complement the refined flavours of the Champagne.



2006 2006

Kerrie says

RISKY BUSINESS

"Be bold and confident when entertaining – take risks with the decor and food. Try new things and make sure you invite friends who like to do the same!"

EXPECT THE UNEXPECTED

The secret to hosting a gathering that will have everyone talking is to do the unexpected. Instead of hosting a dinner party, invite friends over for a grand time – a vintage Champagne tasting party. Try serving two Moët & Chandon Grand Vintages – such as the current Grand Vintage 2006 and the Grand Vintage Collection 1999 – with a selection of dishes that showcase each Champagne's character.





natural HIGH

Mike Bennie embraces the new season with the bright, clean flavours of Australian organic and biodynamic drinks that are making a splash.

organic roots

I'm one of the first to say that you should drink what you want, when you want, and how you want. Keen to gulp down iced-up sauvignon blanc out of a tumbler in your underwear for breakfast? By all means, go for it.

I'm in a quandary, however. Though I've got the Nike attitude of 'Just Do It' with drinks, I'll also suggest that matching your drinking to what's in your pantry or fridge is one of the most important things you can do.

If you're buying more organic produce, free-range eggs or growing your own herbs or vegies, it's a good time to start thinking about organic or biodynamic wine. Grown without the use of chemicals in farming, these practices are increasingly important for producing quality, healthy wines. And with better farming practices in place, more affordable organically grown wines are making their way onto bottle shop shelves.

If fresh, crunchy raw vegetables or the return to market of a favourite fruit is turning you on, why not try a wine that's released fresh and young, meant to be consumed with a light chill, whether it's red, white or pink?

If you visit your local farmers' market or a quality greengrocer, then how about wandering into a local wine shop and having a chat to one of the passionate crew that have a say in what's new, great and exciting to drink from their shelves.

All of this can bring a more holistic approach to eating and drinking. If you work with the idea that wine is a complement to your cooking, then start thinking 'where does my wine come from and how is it made?' before you next crack a bottle.





NGERINGA ROSÉ 2014 (ADELAIDE HILLS, SA), \$28.00 Produced from biodynamic vineyards, this is a strawberry-kissed, more serious feeling rosé with a pretty red berry and spicy perfume. The wine's best asset is fine tannin – perfect to refresh the palate. Guzzle with legs dangling in a swimming pool.



MAJELLA RIESLING 2014 (COONAWARRA, SA), \$17.00 Young, fresh, crisp riesling is such a good foil for the change of season and works well with salads of raw seasonal vegetables or, if daring, fruit platters. Majella's riesling has that gentle lick of fruit sweetness that should serve well when thirst-quenching is urgent.



YALUMBA ORGANIC
CHARDONNAY 2014
(SOUTH AUSTRALIA),
\$15.95 Yalumba's organic
wines can often be found
at bargain prices, which is
handy if you're putting on
a larger shindig. It's a crisp,
fresh-fruited, chardonnay
that sits in the crunchy, white
flesh stone fruit spectrum
of bouquet and flavours.



MOUNTAIN GOAT
ORGANIC STEAM ALE
(VICTORIA), \$3.99 Organic
beer doesn't seem to have
the same sort of traction as
other organic drinks, but the
crew from Mountain Goat
have taken interest. Here,
they've produced a wickedly
sessionable ale that's in
the citrusy, gently bitter
spectrum of beers.



CULLEN PRESERVATIVE FREE MERLOT 2014 (MARGARET RIVER, WA), \$35.00 Cullen apply the same biodynamic principles to their winemaking that they do to their farming, harvesting by moon cycles and keeping it additive-free. This wine goes further, with no preservative sulphur added. It's a juicy, vibrant red of high drinkability.



BATTLE OF BOSWORTH
PURITAN SHIRAZ 2015
(MCLAREN VALE, SA),
\$20.00 Battle of Bosworth's
affordable wines are lovingly
made and delicious to drink.
This has no preservatives,
and shows a fleshy, dark
fruited, spicy, yet lighter
side to McLaren Vale shiraz.
Best splashed around at
picnics and served with
a light chill.

sheer indulgence legendary lift



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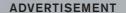
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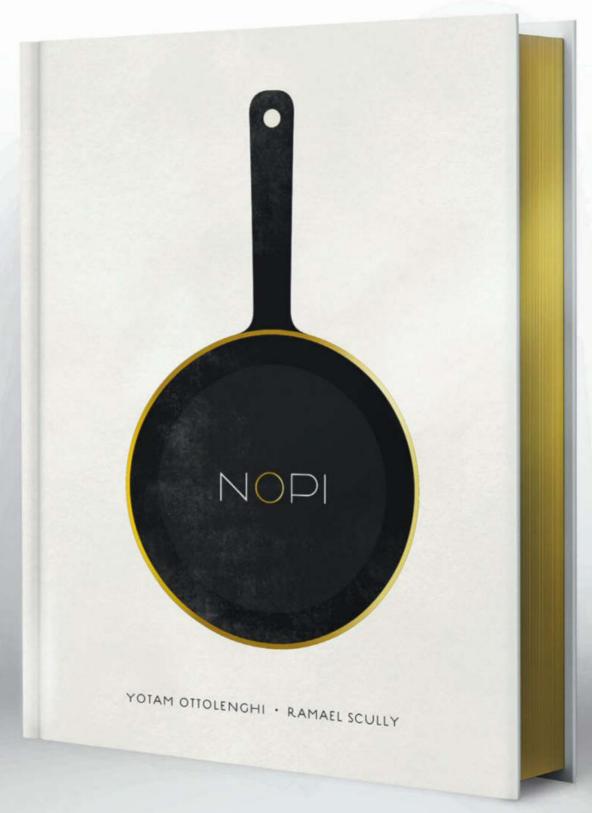
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FOR THE HOME CHEF

Recipes from Ottolenghi's celebrated London restaurant















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THE NEW MEAT & THREE VEG (COVER RECIPE)

SERVES 2

4 zucchini flowers, stamens removed
1 cup (150g) podded broad beans
1 small fennel bulb, thinly sliced using a mandoline, fronds reserved
1 orange, segmented
1/2 bunch mint, leaves picked
80g soft goat's cheese, crumbled
8 thin slices bresaola

DRESSING

Finely grated zest and juice of 1 orange 1 tsp Dijon mustard 1/2 garlic clove, finely grated 2 tbs each white wine vinegar and extra virgin olive oil

Bring a saucepan of water to the boil over medium-high heat. Place a steamer basket on top, add zucchini flowers and steam for 2 minutes or until just tender. Remove steamer basket from saucepan and refresh flowers in iced water. Drain.

Add broad beans to boiling water and blanch for 1 minute. Drain, then refresh in cold water and remove the skins.

For the dressing, combine all the ingredients in a small bowl and season.

Combine the zucchini flowers, broad beans, fennel, orange and mint in a serving bowl. Top with the goat's cheese, bresaola and reserved fennel fronds, and drizzle over dressing to serve.









ROAST CHICKEN PANZANELLA SERVES 4

8 bone-in chicken thigh fillets (skin on)

1/3 cup (55g) kalamata olives

1 red onion, thickly sliced into rings

200g baby red capsicums

2 tsp dried oregano

3 garlic cloves, finely grated

2 tbs red wine vinegar

100ml extra virgin olive oil

4 large slices ciabatta, roughly torn

4 large mixed tomatoes, halved

1/2 bunch basil, leaves picked

Preheat oven to 200°C. Place chicken, olives, onion and capsicum in a large roasting dish. Combine oregano, garlic, vinegar and ¹/₃ cup (80ml) oil. Drizzle over dish. Season. Roast for 25 minutes or until chicken is slightly golden.

Drizzle remaining 1 tbs oil over bread, add to tray with tomato and roast for a further 10-15 minutes or until chicken is cooked through. Serve topped with basil.

CRISPY SQUID SALAD SERVES 4

Sunflower oil, to deep-fry

11/2 cups (240g) plain wholemeal flour

2 eggs, lightly beaten with 1 tbs water

500g baby squid, tentacles attached,
cleaned, cut into 3cm pieces

11/2 tbs each fish sauce and soy sauce

2 tsp grated palm or brown sugar

2 tbs extra virgin olive oil

1 purple frisee (curly endive), leaves torn

2 witlof (Belgian endive), leaves separated

2 long green chillies, thinly sliced

Half-fill a large pan with sunflower oil and heat to 190°C (a cube of bread will turn golden in 30 seconds). Combine flour and 2 tsp each freshly ground black pepper and sea salt flakes in a bowl. Place egg mixture in a separate bowl. In batches, dip the squid in egg, then coat in flour. Deep-fry for 2-3 minutes until golden. Drain on paper towel.

Combine sauces, sugar and olive oil in a bowl. Place leaves on a platter, top with squid and chilli and drizzle with dressing.



BUN CHA (VIETNAMESE NOODLES WITH PORK AND HERBS)

SERVES 4

200g rice noodles
500g pork mince
2 tbs kecap manis (Indonesian soy sauce)
¹/₂ bunch spring onions, finely chopped
2 garlic cloves, finely grated
2 tbs peanut oil
2 cups each coriander and Thai basil leaves
100g bean sprouts
Store-bought spring rolls, to serve

CHILLI PEANUT DRESSING

2 tbs peanut oil 2 long red chillies, finely chopped 2 garlic cloves, finely chopped ¹/₃ cup (50g) peanuts, chopped 2 tbs fish sauce Juice of 1 lime Cook the noodles according to packet instructions, then drain, reserving 2 tbs cooking liquid.

Combine mince, kecap manis, onion and garlic, and form into 20 meatballs. Flatten slightly and place on a baking paper-lined baking tray. Chill for 10 minutes to firm up.

Heat oil in a frypan over medium-high heat. Cook meatballs in batches for 3 minutes each side or until cooked through. Transfer to a plate. Reserve pan.

For the dressing, heat oil in reserved pan over medium heat. Add chilli and cook for 2-3 minutes, then add garlic and cook for 1 minute or until fragrant. Add peanuts and cook, stirring, for 2 minutes or until golden. Stir in fish sauce, lime juice and reserved cooking liquid. Remove from heat.

Divide noodles among bowls, top with meatballs, herbs, sprouts and spring rolls. Serve drizzled with dressing.



secret GARDEN

Nothing signals spring like the arrival of fresh peas in your vegie patch or farmers' market. Jamie Oliver's seasonal recipes let these green gems do all the talking.

RECIPES & STYLING CHARLIE CLAPP PHOTOGRAPHY DAVID LOFTUS





@jamieoliver d Download our new enhanced App for Cook Mode and bonus content: pea fritters with Middle Eastern-style salsa verde





"NOTHING BEATS FRESH PEAS – THEY'RE SWEET, TENDER AND CRISP – BUT IF YOU CAN'T GET YOUR HANDS ON THE REAL DEAL, FROZEN PEAS WILL DO THE TRICK."

FISH & CHEAT'S CHIPS WITH TARRAGON MUSHY PEAS SERVES 4

1/3 cup (50g) plain flour
2 eggs, lightly beaten
3 cups (210g) fresh breadcrumbs
1 tsp dried chilli flakes
4 skinless flounder fillets (order from your fishmonger), cut into 4cm-wide strips
Sunflower oil, to shallow-fry
Cress or micro herbs, to serve

CHEAT'S CHIPS

1kg sebago potatoes, scrubbed (unpeeled), cut into 1cm-thick chips 3 rosemary sprigs, leaves picked 1/4 cup (60ml) olive oil 2 garlic cloves, thinly sliced

MUSHY PEAS

25g unsalted butter
400g fresh peas (or frozen, thawed)
1 small bunch tarragon, leaves
finely chopped
Juice of ¹/₂ lemon, plus lemon wedges
to serve

Preheat oven to 200°C. For the chips, par-boil the potatoes in a saucepan of boiling salted water for 3-4 minutes. Drain, then set aside to cool and dry.

Place chips on a baking tray and toss with rosemary, oil and a pinch of salt. Bake for 20 minutes, then remove the tray from the oven and add garlic, stirring to combine. Bake for a further 15-20 minutes until crisp and golden.

Meanwhile, for mushy peas, melt butter in a pan over medium heat. Add fresh

peas and tarragon, and cook, covered, for 10 minutes (3 minutes for frozen) or until soft. Add lemon juice and season. Mash until mushy. Cover to keep warm.

Place flour, egg and breadcrumbs in 3 separate bowls. Season the crumbs with the chilli flakes, salt and pepper. Dust fish in flour, then dip in the egg, shaking off any excess, and finally coat with the breadcrumbs. Season, set aside and repeat with remaining fish.

Heat 2cm oil in a large, deep frypan over medium heat (a cube of bread will turn golden in 30 seconds when the oil is hot enough). In batches, add the fish and cook for 2-3 minutes each side until just cooked and golden. Remove with a slotted spoon and drain on paper towel.

Serve fish with the chips, mushy peas, extra lemon wedges and cress.

PEA & FETA SALAD

SERVES 4 AS A SIDE

1 garlic clove
2 tbs extra virgin olive oil
75g ciabatta, torn into small pieces
1 cup (160g) fresh peas (or frozen, thawed)
100g snow peas
100g sugar snap peas
1 small bunch flat-leaf parsley,
leaves picked
75g pea shoots
130g feta, crumbled

DRESSING

2½ tbs extra virgin olive oil 3 tsp red wine vinegar 1 tsp Dijon mustard ½ tsp white sugar Preheat oven to 190°C. Using a mortar and pestle, crush garlic with oil. Place bread on a baking paper-lined baking tray, pour over garlic oil, then toss and scrunch the bread to combine. Season with salt. Bake, tossing halfway, for 15-20 minutes until golden and crisp. Cool slightly.

Meanwhile, blanch peas (fresh only), snow peas and sugar snap peas in boiling salted water for 2-3 minutes, then drain and refresh in iced water.

For the dressing, place all ingredients in a jar, season, then shake to combine.

Place croutons, vegetables, parsley and pea shoots on a platter. Scatter over feta. Serve salad gently tossed with dressing.

GREEN GAZPACHO

SERVES 6 AS A LIGHT MEAL

1 slice (70g) stale ciabatta or rustic bread
500g fresh peas (or frozen, thawed)
2 garlic cloves, roughly chopped
1 telegraph cucumber, peeled, chopped
2 ripe avocados, flesh scooped
50g pea shoots, plus extra to serve
2 long green chillies, roughly chopped
1 small bunch mint, leaves picked
1 small bunch flat-leaf parsley,
stalks trimmed
600ml vegetable stock or water
1 tbs sherry vinegar, plus extra to taste
Natural yoghurt, extra virgin olive oil
and crusty bread, to serve

Soak stale bread in 2 tbs water in a bowl until needed. Blanch peas (fresh only) in a saucepan of boiling salted water for 3 minutes or until tender, then drain and refresh under cold water.





Transfer peas to a blender with garlic, cucumber, avocado, pea shoots, chilli, herbs, stock and soaked bread, and whiz until smooth. Season and add vinegar. Chill for 30 minutes or until cold.

Divide the soup among bowls. Drizzle with yoghurt and oil, then top with extra pea shoots and serve with crusty bread.

PEA & CHORIZO MUFFINS MAKES 12

6 eschalots (unpeeled)

2 eggs

1 cup (250ml) buttermilk

1 tbs olive oil
100g dried chorizo, finely chopped
4 spring onions, thinly sliced
1 small bunch chives, thinly sliced
50g pea shoots, roughly chopped
1 cup (160g) fresh peas (or frozen, thawed)
12/3 cups (250g) self-raising flour
1/2 tsp baking powder
1/2 tsp bicarbonate of soda
80g aged cheddar, crumbled
75g unsalted butter, melted, cooled

Preheat oven to 190°C. Grease and line the holes of a 12-hole muffin pan with baking paper. Soak the eschalot in a bowl of boiling water for 1 minute, then drain and peel. Cut into quarters, then place in a baking dish. Toss with oil and roast for 30 minutes or until soft and caramelised. Set aside to cool.

Meanwhile, place chorizo in a cold dry frypan over medium heat and cook for 5 minutes or until crisp. Using a slotted spoon, transfer to a large bowl with spring onion, chives, pea shoots and caramelised eschalot.

Blanch peas (fresh only) in a saucepan of boiling salted water for 3 minutes or until tender, then drain and refresh under cold water. Add to chorizo mixture and stir to combine.

Place flour, baking powder, bicarbonate of soda and a pinch of salt in a bowl. Add three-quarters cheese and stir to combine.

Whisk the melted butter, eggs and buttermilk in a separate bowl or jug.



Add to the flour mixture with the chorizo mixture, then quickly fold through with a spatula until just combined – you want the batter to be quite lumpy, as this creates a lovely light muffin.

Spoon batter into prepared pan and scatter over the remaining cheese. Bake for 25-30 minutes until risen and golden. Cool slightly on a wire rack, then serve.

PEA, HAM & EGG PIE SERVES 8

1 large (600g) unsmoked ham hock 2 tbs olive oil 30g unsalted butter 3 leeks, thickly sliced 2 garlic cloves, sliced 3 thyme sprigs, leaves picked 200g snow peas, roughly chopped 1 cup (160g) fresh peas (or frozen, thawed) 1 small bunch chives, chopped 150g creme fraiche 1 tsp hot English mustard Finely grated zest of 1 lemon 7 eggs, plus 1 extra eggwhite

PASTRY

2²/3 cups (400g) plain flour, plus extra to dust 100g cold unsalted butter, chopped 100g cold lard, chopped 1 egg yolk

Place ham in a large saucepan with a lid and cover with cold water. Bring to the boil, skimming any impurities with a spoon. Cover with a lid, reduce heat to low and cook for 11/2 hours or until meat is falling off the bone (top with boiling

JAMIE OLIVER.

water if needed). Remove ham and allow to cool slightly, reserving ¹/₄ cup (60ml) cooking liquid. Shred or chop the meat into bite-sized chunks.

Meanwhile, for the pastry, place flour, butter, lard and ¹/₂ tsp salt in a food processor and whiz until fine crumbs form. Add egg yolk and 90ml cold water, and pulse to combine, adding an extra 1 tbs water if necessary. Turn pastry out onto a clean surface and gently bring together with your hands. Enclose in plastic wrap and chill for 30 minutes.

Heat oil and butter in a large frypan with a lid over medium heat. Add leek, garlic and thyme, and season. Cover with a round of baking paper and the lid, then reduce heat to low and cook for 20 minutes or until leek is soft. Add snow peas and cook for 5 minutes, then add peas, chives and ham and stir to combine. Remove from heat, season and cool slightly.

Combine creme fraiche, mustard, lemon zest and reserved cooking liquid in a jug. Whisk in eggwhite, season and set aside.

Place a baking tray in oven and preheat oven to 200°C. Grease a round 4cm-deep, 20cm loose-bottomed cake pan. Cut off one-third of the pastry, enclose in plastic wrap and return to fridge. On a lightly floured surface, roll out remaining pastry to a 4mm-thick round and use to line base and sides of pan (there will be plenty overhanging). Fill with half the ham mixture, then drizzle over half the creme fraiche sauce. Break 6 eggs on top, then top with remaining ham mixture (take care not to break egg yolks) and remaining sauce. Beat remaining 1 egg and brush around edges of pastry.

Roll out remaining pastry to a 4mm-thick round and place on top. Seal edges, trimming excess, then press down to crimp. Cut a small cross in the centre to allow steam to escape, then brush top with more eggwash. Score a crisscross pattern to decorate, if desired.

Place pan on hot baking tray and bake for 45 minutes or until golden and cooked through (cover top with foil if overbrowning).

Remove from oven and cool to room temperature, then carefully remove from pan. Serve warm or cold cut into slices.



SPRING CHICKEN WITH BRAISED LETTUCE AND PEAS

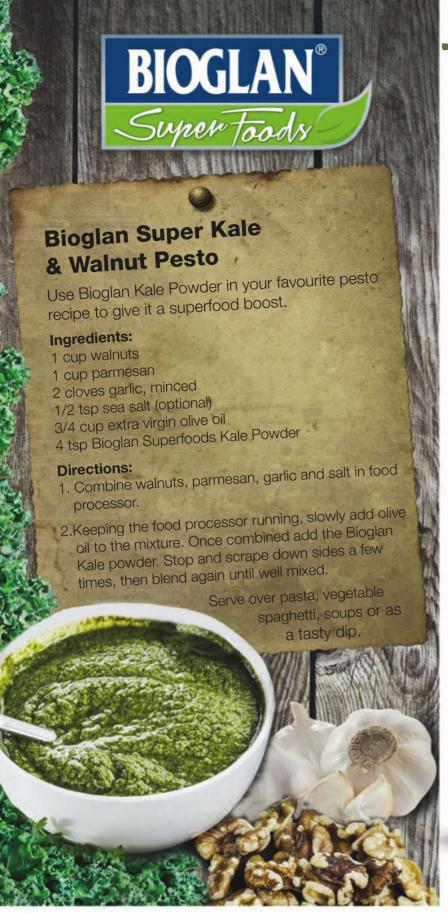
SERVES 4

8 bone-in chicken thighs
(skin on)
2 tbs olive oil
2 thyme sprigs
8 spring onions, sliced
2 garlic cloves, sliced
11/2 tbs dry sherry
650ml hot chicken stock
50g unsalted butter
4 baby cos lettuce, halved
lengthways
250g fresh peas (or frozen, thawed)
Juice of 1/2 lemon
Crusty bread, to serve

Rub chicken all over with oil and thyme sprigs, then season. Reserve thyme.

Heat a large casserole over high heat and cook chicken, skin-side down, for 5 minutes or until golden. Turn, reduce heat to medium, then add spring onion and garlic. Cook for 5 minutes or until onion is softened. Add sherry and cook for a further 1 minute or until evaporated. Add reserved thyme and pour over hot stock. Bring to a simmer, then cover with a lid and reduce heat to medium-low. Cook for 30 minutes or until chicken is tender and cooked through.

Stir in butter, lettuce and peas, and cook for a further 10 minutes or until soft. Add lemon juice and season. Divide among bowls and serve with bread.



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balancing ACT

Rise, shine and energise with Shannon Harley's green breakfasts that swap the usual suspects for nutrient-dense ingredients.

PHOTOGRAPHY PRUE RUSCOE STYLING KRISTEN WILSON



@misspamplemousse



Download our new enhanced App for Cook Mode and bonus content: green smoothie bowl with buckwheat crunch and goji berries

SUPER

ALMOND MILK QUINOA BIRCHER WITH PISTACHIO AND CARDAMOM SERVES 6

This vegan twist on bircher will keep in an airtight container in the fridge for up to 1 week. Begin this recipe 1 day ahead.

5 pitted Medjool dates, finely chopped 2 cups (190g) quinoa flakes 1/2 cup (50q) LSA meal ¹/₂ cup (35g) shredded coconut ¹/₂ cup (80g) pumpkin seeds (pepitas) ¹/₂ cup (75g) slivered or chopped pistachios, plus extra to serve

- 1 tsp each ground cinnamon, ground cardamom and ground ginger
- 1 tsp vanilla extract

Juice of 1 orange

- 3 cups (750ml) good-quality sugar-free almond milk (we used Inside Out)
- 1 large green apple, grated, plus extra grated to serve Thinly sliced seedless green grapes and flaked coconut, to serve

Soak the dates in ¹/₂ cup (125ml) boiling water in a bowl until needed.

Combine the quinoa, LSA, shredded coconut, seeds, nuts, spices, vanilla, orange juice and almond milk in a bowl. Stir in the apple, then add the dates and soaking liquid, and stir to combine. Cover with plastic wrap and chill for at least 6 hours or overnight to soak.

Serve bircher topped with grapes, flaked coconut, and extra grated apple and pistachios.

SOFT SCRAMBLED EGGS WITH **KALE PESTO AND PROSCIUTTO**

SERVES 4

Leftover pesto will keep in a sealed jar in the fridge for up to 1 week.

3 kale leaves, torn, stalks discarded 3/4 bunch flat-leaf parsley, leaves and stalks torn 4 garlic cloves, roughly chopped 1/4 cup (25g) LSA meal 80g parmesan, grated Finely grated zest and juice of 1 lemon 200ml extra virgin olive oil

6 eggs, lightly beaten

4 thick slices dark rye sourdough or miche (we used Sonoma miche), toasted 8 thin slices prosciutto Mixed micro herbs, to serve

To make the kale pesto, whiz kale and parsley in a food processor until coarsely chopped. Add the garlic, LSA, parmesan, lemon zest and juice, and 3/4 cup (180ml) oil, then season with pepper and 1 tsp salt. Whiz for 2 minutes or until smooth and combined. Transfer to a bowl.

Heat remaining 1 tbs oil in a frypan over medium-low heat. Season egg, then pour into pan and cook, tilting pan and gently pulling in edges using a spatula, for 3 minutes or until softly set.

Spread toast with the kale pesto, top with eggs and garnish with prosciutto slices and micro herbs to serve.

JAPANESE CABBAGE PANCAKES WITH AVOCADO

SERVES 4

- 1 zucchini, shredded into matchsticks using a mandoline
- 3 cups (220g) shredded green cabbage 6 spring onions, thinly sliced on an angle ²/3 cup (130g) rice flour
- 2 tbs nori komi furikake (Japanese rice seasoning with seaweed and sesame seeds), plus extra to serve

6 eggs

1 tbs sesame oil

2 avocados, quartered

Juice of 1 lime, plus extra wedges to serve Green Sriracha, good-quality gluten-free mayonnaise and alfalfa sprouts,

to serve

Place zucchini, cabbage and half the spring onion in a large bowl and toss to combine. Sprinkle over rice flour, furikake and 2 tsp salt, then, using your hands, toss to completely coat vegetables.

In a separate bowl, whisk eggs with ¹/₄ cup (60ml) iced water until combined. Season well, then add to the vegetable mixture and toss well to combine.

Preheat oven to 100°C. Heat a large frypan over high heat. Heat 1 tsp sesame

oil, then add one-quarter of the batter, smoothing out with the back of a spoon to a rough circle. Cook for 3 minutes or until base is golden and pancake is firm enough to flip, then flip and cook for a further 3 minutes or until cooked through. Transfer to a baking tray and keep warm in the oven while you repeat with remaining sesame oil and batter to make 4 pancakes.

Carefully toss avocado in lime juice. Swirl Sriracha through mayonnaise and drizzle over pancakes. Top with avocado, remaining spring onion, extra furikake and alfalfa sprouts. Serve with lime wedges to squeeze over.

BROCCOLINI, PEA & ASPARAGUS BREAKFAST GRATIN

SERVES 6

100g speck, finely chopped 2 bunches broccolini, stalks sliced, florets reserved

- 3 cups (480g) fresh peas, blanched, refreshed in iced water
- 2 bunches asparagus, thinly sliced lengthways

150g baby spinach leaves

1 tsp dried chilli flakes

1¹/₂ tbs extra virgin olive oil

400g ricotta, broken into large chunks 2 cups (220g) grated mozzarella

6 eggs, poached

Micro or flat-leaf parsley, to serve

Preheat grill to high. Place speck in a cold non-stick frypan and place over medium heat. Cook, stirring, for 5 minutes or until golden and crisp. Add broccolini stalks and cook, stirring, for 1-2 minutes until tender. Add broccolini florets, peas, asparagus and spinach, and cook for a further 1 minute or until spinach is just wilted. Transfer to a bowl and toss with chilli flakes and oil, then season. Stir through ricotta and half of the mozzarella.

Divide the mixture among six 400ml-capacity ovenproof gratin dishes, then scatter over remaining mozzarella. Grill for 8 minutes or until golden and bubbling. Serve each topped with a poached egg and parsley.

Bircher: medium metal jug in white, Honeybee Homewares, 'Series' bowl and dinner plate both in matte white, Freedom. Scrambled eggs: 'Series' mug in matte white, Freedom; 'Stol' wooden chair in white, Thonet. Japanese pancakes: 'Series' dinner plate in matte, Freedom; 'Canoe Wrap' cup in white, Lime Green Lifestyle. Harissa chickpeas: 'Armadillo' hemp placemat, Papaya; 'Facet' glass, Freedom. For stockist details, see Directory, p 153.













Kepos Street Kitchen in the morning and ordering falafel.'

BROAD BEAN, TOMATO & CUMIN SEED SALAD

SERVES 4 AS A SIDE DISH

500g broad beans, podded 250g mixed heirloom cherry tomatoes, halved

1 large green chilli, seeds removed, finely chopped

¹/₂ cup coriander leaves, chopped 1 tsp cumin seeds, toasted, crushed 2 preserved lemon quarters, flesh and white pith removed, rind thinly sliced 3 spring onions, chopped Juice of 1/2 lemon or to taste

21/2 tbs olive oil

Blanch the broad beans in boiling water for 1-2 minutes. Drain and refresh under cold running water, then slip off the skins. Place the peeled broad beans in a large

bowl and add the remaining ingredients. Toss gently to combine, season and serve.

ZUCCHINI FRITTERS WITH SMOKED SALMON AND POACHED EGGS

SERVES 4

300g zucchinis, coarsely grated 1 small onion, finely chopped 2 garlic cloves, finely chopped ³/4 cup flat-leaf parsley leaves, chopped ¹/₂ cup mint leaves, chopped ¹/₂ cup dill sprigs, chopped, plus extra sprigs to serve 10 eggs, 2 lightly beaten, 8 poached ¹/₄ cup (40g) plain wholemeal flour 50g goat's cheese, broken into chunks

50g ricotta 2 tbs olive oil 8 large slices smoked salmon Place zucchini in a bowl and sprinkle with 1 tsp salt. Combine well and set aside for 30 minutes, then strain off excess liquid and discard. Return the zucchini to the bowl with the onion, garlic, parsley, mint, dill and 2 beaten eggs, and combine well. Add the flour and stir to combine. Fold in the goat's cheese and ricotta without overmixing – it's nice to have big chunks.

Heat 1 tbs oil in a large non-stick frypan over medium heat. Using ¹/₄ cup (60ml) batter for each fritter, add 4 fritters to pan and cook for 2 minutes or until golden. Flip and cook for a further 2 minutes or until cooked through. Repeat with remaining oil and batter. (If you like crispier fritters, place in a preheated 180°C oven for an extra 5 minutes after frying.)

Serve fritters layered with salmon and topped with the poached eggs. Garnish with the extra dill sprigs.







APRICOT & NUT-STUFFED LEG OF LAMB

SERVES 6

What I like about this dish now, being an Australian, is the idea of a traditional roast lamb for Sunday lunch with exotic Middle Eastern flavours.

1.5-2kg boneless lamb leg, butterflied2 tbs olive oil

STUFFING

2/3 cup (50g) fresh breadcrumbs
1/3 cup (50g) pine nuts, toasted
1/3 cup (50g) pistachios, lightly crushed
2/3 cup (100g) roughly chopped dried apricots
Finely grated zest of 1 lemon
2 garlic cloves, crushed
1 handful flat-leaf parsley leaves, finely chopped
1/2 tsp ground cumin
1 tbs olive oil (optional)

Preheat the oven to 180°C and bring the lamb to room temperature.

For the stuffing, combine all the ingredients in a large bowl. Lay the lamb out on a work surface and spread the stuffing all over it. Roll up lamb lengthways and tie securely with kitchen string.

Heat the oil in an ovenproof frypan or flameproof roasting pan over medium-high heat. Cook the lamb for 2-3 minutes each side until browned.

Transfer the pan to the oven and cook for 1 hour for medium. Remove the lamb from the oven, rest, loosely covered with foil in a warm place for 20 minutes. Carve and serve.

CHOCOLATE HALVA BROWNIES MAKES 16

I love these brownies. They combine two of my favourite sweet ingredients – dark chocolate and sweet gooey halva. Store in an airtight container for up to 1 week or freeze for up to 1 month.

350g plain halva (Middle Eastern sweet made from ground sesame. From gourmet stores), cut into 2cm pieces 200g dark chocolate, roughly chopped 150g unsalted butter, roughly chopped 4 eggs 300g caster sugar 140g plain flour 20g cocoa powder

Grease and line a 20cm x 30cm baking pan with baking paper. Scatter the halva evenly over the base of the pan.

Place the chocolate and butter in a heatproof bowl set over a saucepan of simmering water (don't let the bowl touch the water) and stir until melted. (Alternatively, melt the chocolate and butter in a microwave.) Set aside.

Place eggs and sugar in a large bowl and whisk until the sugar is dissolved. Slowly pour the melted chocolate mixture over egg mixture and stir until combined.

Sift the flour, cocoa powder and 1/2 tsp salt over the chocolate mixture and gently fold through. Pour the chocolate mixture over the halva and gently spread over the base of the baking pan. Set aside to rest at room temperature for 30 minutes (this helps give the brownies a better crust).

Preheat oven to 180°C. Bake brownies for 25 minutes or until set but still gooey in the centre. Cool completely on a wire rack, then cut into 16 pieces and serve.

PERSIAN PAVLOVA

SERVES 8-12

An unconventional pavlova that's perfect as a celebration cake, this was created accidentally one day at Kepos Street Kitchen when we were trying to make a unique gluten-free cake for a customer. It is a versatile recipe so you can change the type of nuts and berries you use — don't be afraid to put your own stamp on it. You can also make it look more like a regular pavlova by omitting the glaze and adding cream and pomegranate seeds. It can be made up to 5 days in advance — just glaze it on the day you want to eat it.

6 eggwhites, at room temperature
200g caster sugar
500g plain halva, cut into 1cm pieces
200g pitted dates, chopped
200g dried barberries or cranberries
11/4 cups (125g) almond meal
1/3 cup (50g) pistachios, roughly
chopped, plus extra to serve
1/3 cup (50g) blanched almonds,
roughly chopped
120g white chocolate chips
1 tsp rosewater
Pomegranate seeds or rose petals dusted
with sugar (optional), to garnish

WHITE CHOCOLATE GLAZE 1/3 cup (80ml) pure (thin) cream

150g white chocolate, roughly chopped

Preheat the oven to 160°C. Grease a 24cm springform cake pan with butter and line the base with baking paper.

Using an electric mixer, whisk the eggwhite on high speed until soft peaks form. Gradually add sugar, 1 tbs at a time,

EXCLUSIVE EXTRACT

whisking constantly until the mixture is firm and glossy. Gently fold in the halva, dates, berries, almond meal, pistachios, almonds, chocolate chips and rosewater. Spoon the mixture into the prepared pan. Bake for 1 hour-1 hour 10 minutes until firm to the touch. Cool completely in the pan set on a wire rack.

To make the glaze, place the cream and chocolate in a small saucepan over low heat, stirring until melted. Remove from the heat and set aside to cool, stirring every 2 minutes to prevent lumps forming.

When ready to serve, remove the springform ring and spoon the glaze over the pavlova. Scatter over the extra chopped pistachios, and pomegranate seeds or rose petals, if using.

ROASTED CAULIFLOWER & RAISIN UPSIDE-DOWN BREAD

SERVES 8-10

Both savoury and sweet, this bread is delicious eaten with a dollop of Greek-style yoghurt, or slow-roasted tomatoes and feta cheese. You can also make it with eggplant instead of cauliflower.

31/3 cups (500g) bread (strong) flour, plus extra to dust
7g sachet dried instant yeast
1 tbs sea salt flakes
21/2 tbs olive oil
1 large (about 700g) cauliflower, cut into large florets
11/2 tbs ground cumin
100g raisins
Olive oil spray

Combine the flour, yeast and salt in a large bowl. Make a well in the centre and slowly add the oil, using your hands to combine the flour and oil.

Gradually add 350ml warm water to make a slightly sticky dough (you may not need all of the water). Dust a work surface with extra flour and knead the dough for 3-5 minutes until smooth. Place dough in a clean oiled bowl and cover with a damp tea towel or plastic wrap with a few holes pricked in it. Leave in a warm place to rise for 1 hour or until doubled in size.

Roasted cauliflower & raisin upside-down bread

Meanwhile, preheat the oven to 180°C and line a baking tray with baking paper. Bring a large saucepan of water to the boil. Add the cauliflower and cook for 2-3 minutes until tender. Drain and transfer to a large bowl. Add the cumin and season, then combine well. Transfer to baking tray and cook for 25-30 minutes until cauliflower is tender and golden. Remove the cauliflower from the oven and leave the oven on.

Place the raisins and 100ml water in a small saucepan over medium heat and cook for 8-10 minutes until the water is absorbed. Set aside.

Spray a 24cm round cake pan with oil spray and line base with baking paper. Dust a work surface with extra flour and roll dough into a round the same size as cake pan (the dough will be fairly thick).

Add the raisins to the cauliflower, toss to combine and scatter over the base of the cake pan. Place the dough on top and gently tuck in the sides. Allow to rest for 20-25 minutes until the dough is doubled in size again.

Bake for 35-40 minutes until light golden. Cool in the pan for 5 minutes, then turn out onto a serving board. Serve at room temperature.

Falafel for Breakfast (Murdoch Books, \$49.99), by Michael Rantissi and Kristy Frawley, is available in bookshops nationally.



RUMP STEAK WITH BAKED PUMPKIN AND FETA

PREPARATION 15 MIN, PLUS MARINATING TIME COOKING 50 MIN SERVES 4

INGREDIENTS:

600g rump steak

BAKED PUMPKIN:

800g pumpkin, cut into large chunks

1 red onion, peeled and cut into wedges

11/2 tbsp olive oil

100g feta cheese

3 tsp balsamic vinegar

3 tsp toasted pine nuts

Dressed rocket leaves, to serve

TIPS

There is no need to peel the pumpkin, as the skin provides a great source of fibre.

Try using sweet potato or parsnip as an alternative to pumpkin.

Any leftovers can be chopped into smaller pieces and gently tossed with some salad leaves for a nutritious salad.

METHOD:

Preheat the oven to 180°C. Place the pumpkin and onion into a large roasting tray and toss with the oil.

Season with pepper and bake for 30 minutes or until soft. Crumble the cheese and sprinkle the vinegar on top and bake for a further 20 minutes or until the cheese and vegetables are nicely coloured. Sprinkle with the pine nuts.

Preheat a frying pan or chargrill to moderately hot. Rub the meat with some olive oil and season well with salt and pepper. Cook for 2 minutes on each side or until cooked to your liking. Set aside to rest for 5 minutes, covering loosely with foil.

Slice the meat and serve with the baked pumpkin and some dressed rocket leaves.





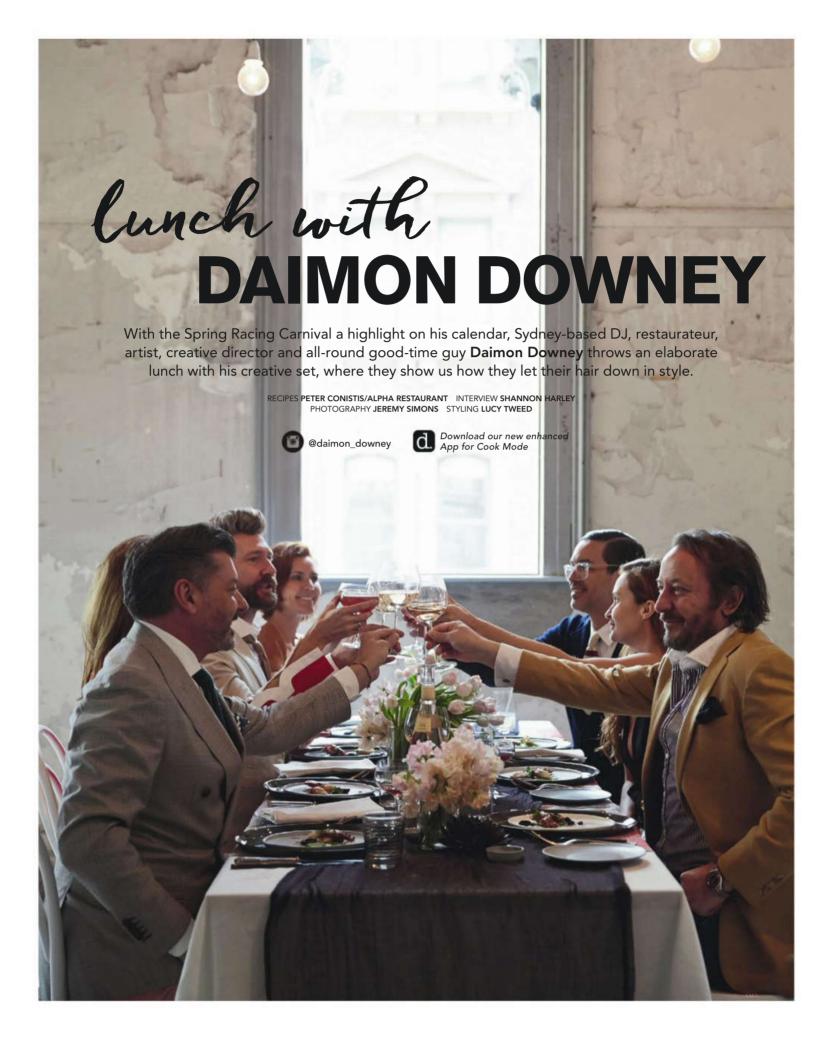
CUT PROFILE

The rump is a boneless, five-muscled primal cut that sits between the sirloin and topside. Rump steak is made up of four of these muscles with differing levels of tenderness. A great all-rounder steak, rump has a slightly firmer texture and is perfect for a variety of cooking methods.

For more information on beef cuts and delicious recipes, visit betteronbeef.com.au

YOU'RE BETTER











Increase oven to 200°C. Spoon fat off lamb and discard. Drain lamb, reserving 1 cup (250ml) braising liquid. Cut lamb into ribs and return to pan. Combine ouzo, honey, molasses, lemon zest and juice, oregano, remaining 2 garlic cloves, 3 thyme sprigs and reserved braising liquid in a saucepan. Bring to the boil over medium heat, then remove from heat and pour over ribs. Roast, basting occasionally, for 30-40 minutes until golden and sticky.

Divide hummus and ribs among serving plates and serve with extra lemon cheeks.

GREEK SUMAC FRIES

SERVES 6

You will need a kitchen thermometer.

4 large sebago or golden delight potatoes, peeled, cut into 2cm-thick chips Sunflower oil, to deep-fry ¹/2 tsp sumac ¹/2 tsp dried Greek oregano (rigani) 50g kasseri (semi-hard sheep's milk cheese) 50g sheep's milk feta

Rinse potato chips under cold water to remove excess starch, then soak in lightly salted water for 2 hours to season.

Half-fill a deep fryer or large saucepan with oil and heat over medium heat to 120°C. In batches, deep-fry chips for 8 minutes to par-cook. Drain on paper towel and set aside for 30 minutes or until completely cool. Reserve oil in fryer.

When ready to serve, heat oil to 180°C. Combine sumac, oregano and 1 tsp salt. In batches, deep-fry chips for 5-6 minutes until golden and crunchy. Drain on paper towel, then transfer to a serving bowl. Toss with sumac salt, then grate over kasseri and crumble over feta to serve.

CABBAGE & KOHLRABI SALAD SERVES 6

- 1 small white cabbage, very thinly sliced using a mandoline
- 1 kohlrabi, peeled, cut into matchsticks 100g kefalotyri (hard sheep's milk cheese), shaved
- ¹/₂ bunch chives, cut into 5cm lengths

DRESSING

1/2 cup (125ml) olive oil
 11/2 tbs white wine vinegar
 1 tbs pomegranate molasses
 2 tsp each honey and Dijon mustard
 11/2 tbs milk
 1 tbs lemon juice

Whisk oil, vinegar, molasses, honey, mustard, milk and juice in a bowl. Place cabbage, kohlrabi and three-quarters of the cheese and chives in a serving bowl and toss with dressing. Sprinkle with remaining cheese and chives to serve.

PICKLED OCTOPUS WITH CUCUMBER AND BLACK OLIVES

SERVES 6

Begin this recipe 1 day ahead.

2kg large octopus tentacles

1 tsp white peppercorns

3 cups (750ml) olive oil

10 garlic cloves, peeled

3 fresh bay leaves

1 cup (250ml) verjuice

1/2 cup (125ml) lemon juice

1 tsp dried Greek oregano (rigani)

Thinly sliced cucumber, torn black olives and flat-leaf parsley leaves, to serve

Preheat oven to 90°C. To confit octopus, place octopus, peppercorns, oil, 5 garlic cloves and 1 bay leaf in a baking dish. Cover tightly with foil and place in oven for 5 hours or until tender. Remove from oven and cool completely in the oil.

Place confit octopus and 1 cup (250ml) confit oil in a 2L (8 cup) sterilised jar. Add verjuice, lemon juice, oregano, remaining 5 garlic cloves, 2 bay leaves and 200ml water, and seal with a lid. Set aside in a cool, dark place, turning jar every 2 hours, for 6 hours to pickle. Chill until needed.

Remove pickled octopus from jar and cut into large pieces, then serve with cucumber, olive, and parsley leaves.

HALOUMI, OUZO & FIG SAGANAKI SERVES 6

2¹/2 tbs each ouzo and olive oil1 tsp dried Greek oregano (rigani)

Juice of 1/2 lemon, plus extra lemon cheeks to serve

1 long red chilli, seeds removed, finely chopped

500g haloumi, cut into 1cm-thick slices 100g cherry tomatoes, halved ¹/3 cup basil leaves

POACHED FIGS

100g dried white figs (from delis), chopped 1¹/₂ tbs honey 100ml verjuice

For the poached figs, place all ingredients, 100ml water and 1/2 tsp salt in a small pan over medium heat. Bring to a simmer, then cook for 8-10 minutes until figs plump up. Set aside for 15 minutes or until figs have absorbed most of the liquid.

Preheat oven to 220°C. Whisk ouzo, oil, oregano, lemon juice and chilli in a bowl and season. Place haloumi in a baking dish and pour over marinade, reserving 2 tbs marinade. Bake for 8-10 minutes, then top with figs. Bake for a further 5 minutes or until haloumi is golden and puffed.

Place haloumi on a platter and top with tomato, basil and reserved marinade.
Serve with lemon cheeks.

FETA CHEESECAKE WITH MUSCAT JELLY AND ALMOND CRUMBLE SERVES 6

125g feta, cut into 1cm pieces
2 cups (500ml) milk
250g cream cheese, softened
50g each icing sugar and caster sugar
125g thick Greek-style yoghurt
150ml pure (thin) cream
1½ tbs honey
2 egg yolks
Finely grated zest and juice of 1 lemon
⅓ cup (80ml) Samos muscat (Greek sweet wine – from selected bottle shops)
2 titanium-strength gelatine leaves
Sliced poached pears, blueberries and pomegranate seeds, to serve

MUSCAT JELLY

3 titanium-strength gelatine leaves 1 cup (250ml) Samos muscat (see above) ¹/₄ cup (55g) caster sugar



chopped

¹/₄ cup (55g) brown sugar 1 tbs each black and white sesame seeds

Place feta in a large bowl and cover with milk. Chill for 2 hours to soak.

For the muscat jelly, soften gelatine in cold water for 5 minutes, then squeeze to remove excess water. Meanwhile, combine muscat, sugar and 1/2 cup (125ml) water in a small saucepan over medium heat. Cook for 1 minute or until warmed slightly. Remove from heat and stir in gelatine until melted. Pour into a small shallow container lined with plastic wrap and chill for 5 hours or until set. Cut into 2cm squares.

Preheat oven to 160°C. For the almond crumble, combine almonds, oats and flours in a bowl and rub in butter until large crumbs form. Stir through sugar, sesame seeds and 1 tsp salt. Spread onto a baking paper-lined baking tray and bake, whiz until smooth. Return to bowl.

Place caster sugar, honey, egg yolks, lemon zest and juice, and 11/2 tbs muscat in a heatproof bowl. Place over a saucepan of gently simmering water (don't let bowl touch water) and whisk constantly for 6-8 minutes until thick and foamy. Remove from heat and whisk until completely cool.

Soften the gelatine in cold water for 5 minutes, then squeeze to remove excess water. Warm remaining 50ml muscat in a pan over medium heat, then stir in the gelatine until melted and combined. Fold into cheese mixture. Whisk the remaining 100ml pure cream to soft peaks, then fold through egg mixture. Fold egg mixture though cheese mixture, then divide among six 200ml-capacity round shallow moulds and chill for 4 hours or until set.

Dip moulds in warm water and gently invert onto plates. Serve with crumble, jelly, pears, berries and pomegranate. X





Daimon's...

PLAN Whether I'm entertaining at my restaurant Pelicano [in Sydney's Double Bay] or at home in Bondi, the vibe is always super easy and laidback. The invites go out an hour before dinner and when it comes to setting the scene, nothing matches and the food is generous share plates that can be passed around the table. I love to entertain and it doesn't stress me out.

TABLE My ideal setting is a messy tabletop filled with food, flowers, wine glasses and plenty of bottles of wine and Champagne. I'm inspired by '80s Memphis and Pop – it's all colour and pastels. Everything from the plateware to the flowers and artwork that I created for this party (ceramics and the 3m x 3m painted canvas) is pastel pastel pastel! Earthy plateware, generous glassware, such as Plumm or Riedel, and mismatched cutlery add texture. And don't be afraid to take flowers out of the vases and put them directly on the table!

PLAYLIST We begin with jazz

- Thelonious Monk and sax man
Sonny Rollins, then, as we hit mains, it's a sharp turn with no warning to the '80s, think Duran Duran, Cyndi Lauper, Culture Club and Blondie. After the last mouthful, we're all dancing!

DRINKS Domaines OTT Rosé with lunch and Johnny Walker Blue to end, but from beginning to end, always, is Champagne... endless G.H. Mumm.





LOCAL ROOTS

Cult Sydney cafe Cornersmith made it big in Marrickville trading produce, pickling and preserving. Here they share an exclusive extract from their first book.





PRESERVED LEMON AIOLI

MAKES 1 CUP (250ML)

This can be made plain without preserved lemons, but is a great way to use them.

2 egg yolks
11/2 tsp white wine vinegar
1/2 tsp Dijon mustard
1/2 garlic clove, chopped
1/4 preserved lemon, rind only,
finely chopped
1 cup (250ml) sunflower oil

Place egg, vinegar, mustard, garlic and lemon in a food processor. Season with a little salt, then start the machine and add the oil very slowly in a thin, steady stream. Blend until thick and creamy, then check seasoning. Store chilled for 5 days.

MEATBALLS, BROAD BEANS & YOGHURT

¹/₄ tsp each whole allspice, coriander

SERVES 4-6

Makes about 24 meatballs.

seeds and cumin seeds

1/2 tsp fennel seeds

2 tbs olive oil

1 onion, finely chopped

2 garlic cloves, crushed

500g lamb mince

1 egg

1 tbs chopped flat-leaf parsley leaves

1 tsp finely chopped preserved lemon rind

Pinch of cayenne pepper

1/2 cup (90g) podded broad beans,

blanched, refreshed, skins removed

1/2 cup (140g) natural yoghurt
 1/2 firmly packed cup mint, dill and coriander leaves, torn, to serve

TOMATO SAUCE

1 tbs olive oil

1 eschalot, finely chopped

1 garlic clove, crushed

400g can chopped tomatoes

1 bay leaf

2-3 thyme sprigs

1 tsp finely chopped preserved lemon rind 100ml vermouth

200ml chicken stock

1 tbs dried currants



Using a mortar and pestle, grind allspice, coriander, cumin and fennel seeds to a fine powder. Heat 1 tbs oil in a small frypan over medium heat. Cook onion and garlic, for 5-8 minutes until soft. Add ground spices and cook for 2-3 minutes until fragrant. Remove from heat. Cool slightly.

In a bowl, combine cooled onion mixture with lamb, egg, parsley, preserved lemon and cayenne. Season. Combine well, then shape tablespoonfuls of the mixture into meatballs. Chill for 30 minutes to firm up.

For the tomato sauce, heat oil in a flameproof casserole over medium heat. Add the eschalot and garlic, and cook for 3-5 minutes until soft. Add tomatoes, bay, thyme and preserved lemon. Season, and simmer for 5 minutes or until reduced slightly, then add the vermouth, stock and currants, and simmer for a further 10-15 minutes until thickened.

Meanwhile, heat 2 tsp oil in a large frypan over medium-high heat. Cook the meatballs in batches for 1-2 minutes each side until browned all over, using remaining oil as needed. Transfer meatballs to the sauce, cover with a circle of baking paper and press onto surface. Cover and simmer over medium-low heat for 15-20 minutes until cooked through. Add broad beans for the final 5 minutes of cooking or until heated through. Drizzle with yoghurt and scatter over herbs to serve.

ESCABECHE OF WHITING

SERVES 4

Begin this recipe at least 5 hours ahead.

8 whiting fillets (skin on), pin-boned ¹/3 cup (80ml) olive oil

1 small carrot, thinly sliced

1 small fennel bulb, thinly sliced, fronds reserved

3 eschalots, thinly sliced

2 garlic cloves, thinly sliced

1 unwaxed lemon, thinly sliced

2-3 thyme sprigs

2 bay leaves



1 tsp coriander seeds, crushed 1 tsp fennel seeds, crushed 100ml white wine vinegar 1/4 cup mixed torn fennel fronds, flat-leaf parsley, chervil and tarragon leaves Crusty bread and preserved lemon aioli (see recipe p 109), to serve

Season fish on both sides. Heat 2 tsp oil in a large frypan over medium-high heat and cook fish in two batches, skin-side down, for 1-2 minutes, then turn and cook for a further 30 seconds or until almost cooked, but still slightly translucent, adding extra 2 tsp oil as needed. Transfer to a glass dish that holds the fish in a single layer.

Heat remaining ¹/₄ cup (60ml) oil in a large pan over medium heat. Add carrot, fennel, eschalot and garlic, and cook for 3-4 minutes until beginning to soften. Add lemon, thyme, bay, crushed coriander and fennel seeds, vinegar and 300ml water.

Bring to the boil, season, then reduce heat and simmer for 5 minutes. Pour the hot marinade over the fish, allow to cool for 10-15 minutes, then chill for at least 4 hours or overnight.

Bring escabeche to room temperature, top with fennel fronds and herbs, and serve with crusty bread and aioli.

GREEN TOMATO & RICOTTA SALAD

SERVES 4

6-8 green tomatoes, thinly sliced
1¹/₂ tbs apple balsamic vinegar, aged sherry vinegar or balsamic vinegar
1²/₂ tsp Dijon mustard
100ml olive oil
1⁴ cup mixed herbs (such as dill, oregano, tarragon and chives)
Chive flowers (optional), to garnish
150g ricotta

Place tomato in a large bowl. Sprinkle with a pinch of salt, toss gently and then set aside for 5 minutes to soften.

Meanwhile, make a vinaigrette by whisking the vinegar and mustard with a little salt and pepper, then slowly drizzling in the olive oil until well combined.

Add vinaigrette to tomato and toss to coat. Tear herbs, then add half to the tomato and stir through. Place tomatoes on plates, scatter with the remaining herbs and the chive flowers, if using, and top with small dollops of ricotta.

HAZELNUT MERINGUE CAKE WITH LIME CURD, PEACH AND MANGO

SERVES 8-10

Begin this recipe 1 day ahead.

6-8 yellow or doughnut peaches, very thinly sliced
2 mangoes, skin removed, thinly sliced
1/2 cup (75g) roasted hazelnuts, skins removed, roughly chopped
Small mint leaves and finely pared lime zest, to garnish

LIME CURD

12g gelatine powder Finely grated zest and juice of 12 limes 1¹/₃ cups (295g) caster sugar 12 eggs 330g chilled unsalted butter, chopped

HAZELNUT MERINGUE

Canola oil spray 9 eggwhites 1¹/₂ cups (330g) caster sugar 5¹/₄ cups (525g) hazelnut meal 2 vanilla beans, split, seeds scraped

For lime curd, combine gelatine with 1/2 cup (125ml) water, then set aside. Place lime zest and juice in a saucepan, then whisk in sugar and eggs. Place over low heat and very slowly heat until just below boiling point, stirring constantly so the eggs don't scramble. Pour into a food processor or blender, add gelatine mixture and butter, and whiz until the butter has melted and curd is smooth. Pour into a large shallow container and chill overnight.



AUSTRALIAN FLAVOURS.

The next day, for the hazelnut meringue, preheat oven to 150°C. Line three baking trays with baking paper and draw a 20cm circle on each one. Lightly spray with oil.

Using an electric mixer, beat eggwhites until soft peaks form. Gradually add sugar beating until stiff peaks. Gently fold in hazelnut meal, vanilla seeds and ½ tsp salt. Divide mixture evenly among circles, spreading it out to the edges. Bake for 60 minutes or until set and dry. Remove from oven and leave to cool completely.

To assemble, place lime curd in a stand mixer fitted with the whisk attachment. Whisk on medium-high for 30 seconds or until smooth. Fill a piping bag with the lime curd. Place one meringue on a serving plate and pipe one-third curd evenly over it, in circles, then top with one-third folded peach and mango slices. Repeat layers twice more, sprinkle over hazelnuts and garnish with mint and pared lime zest.

KOHLRABI, CABBAGE & SPRING HERB SLAW WITH PICKLED CUMQUATS

SERVES 4

- 1 green or purple kohlrabi, peeled 150g savoy cabbage, thinly shaved using a mandoline
- 4-6 cavolo nero leaves, finely chopped
- 4-6 pickled cumquats (recipe follows), finely chopped
- 2 tbs chopped chives
- $^{1}/_{2}$ firmly packed cup chervil leaves $^{1}/_{2}$ cup (60g) mixed sprouts

DRESSING

 1/4 cup (60ml) liquid from pickled cumquats or other pickles
 1 tsp Dijon mustard
 100ml olive oil

For the dressing, combine pickling liquid, mustard and oil in a jar and season. Put the lid on and shake well to combine.

Using a mandoline, thinly slice kohlrabi, then cut the slices into 5mm-wide strips.

In a large bowl, combine kohlrabi, cabbage and cavolo nero. Add cumquats and three-quarters of the herbs. Pour over dressing, toss gently, and season.

Serve on a platter, garnished with sprouts and remaining herbs.

PICKLED CUMQUATS

MAKES 5 X 2 CUP (500ML) JARS

Store in a cool, dry place for up to 2 years.

1L (4 cups) white wine vinegar 2¹/₄ cups (500g) caster sugar

- 1 tsp black peppercorns
- 2 tsp cumin seeds
- 1.5kg cumquats, stems removed
- 5 each cinnamon quills and whole cloves

Combine the vinegar, sugar and 2 cups (500ml) water in a saucepan over low heat. Stir to dissolve sugar, then add the peppercorns and cumin seeds. Increase heat to medium and bring to the boil. Remove from the heat and allow flavours to infuse for 15 minutes. Bring back to a simmer and, working in batches, slip cumquats into the brine for a 1-2 minutes until glossy and softened slightly. Remove with a slotted spoon, then set aside in a bowl. Repeat with remaining cumquats.

Carefully divide cumquats among five 2 cup (500ml) sterilised jars, adding a cinnamon quill and a clove to each. Pack as many cumquats into each jar as possible without bursting the skins. Carefully fill jars with brine until cumquats are completely covered. Remove any air bubbles by gently tapping each jar on the work surface and sliding a butter knife around the inside. You may need to add more brine or cumquats after doing this (the liquid should reach 1cm from the top). Wipe the rims of the jars and seal.

Lay a folded tea towel in the bottom of a large deep saucepan, then sit jars on the tea towel, keeping them clear of each other and the sides. Roughly matching the water temperature to the temperature of the jars, pour in enough water until jars are at least three-quarters submerged. Bring to the boil over medium heat and boil for 10-15 minutes until lids are puffed up and convex. Carefully remove the hot jars from the water and set aside overnight at room temperature. In the morning, the lids should be concave. Store any jars that

failed to seal correctly in the fridge and use their contents within a few weeks.

Let cumquats sit for at least 1 month before using. Once a jar is opened, store in the fridge and use within 6 months.

BAGEL WITH CHICKEN, MISO MAYONNAISE & GARLIC CHIPS SERVES 4

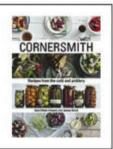
- 6 garlic cloves, thinly sliced using a mandoline
- 2 cups (500ml) canola oil
- 1 tsp miso paste
- 1 quantity aioli (made without preserved lemon see recipe p 109)
- 2 cooked chicken thighs, shredded
- 1 tsp chopped chives
- 1 tsp chopped chervil, plus 1 tbs extra whole leaves to serve
- Splash of lemon or lime juice
- 4 seeded bagels, split
- 2 cups lightly packed (60g) watercress, leaves picked

To make garlic chips, place garlic slices and oil in a small saucepan. Place over medium heat and cook, stirring frequently for 10-12 minutes until golden. Strain garlic (reserving garlic-infused oil for another use) and drain on paper towel, spreading out so they crisp as they cool. Season.

Stir miso paste into aioli to make a miso mayonnaise. If miso is very thick, loosen with 1 tsp water first. Combine chicken with chives, chopped chervil and 1-2 tbs miso mayonnaise. Season, adding a little lemon or lime juice.

Lightly toast bagels and spread with miso mayonnaise. Place watercress and whole chervil leaves on the bottom half of each bagel, followed by the chicken. Top with garlic chips and bagel lid.

Cornersmith: Recipes from the Cafe and Picklery (Murdoch Books, \$49.99), by Alex Elliot-Howery and James Grant, is available nationally.









WHIPPED PANNA COTTA TART WITH ALMOND CRUST SERVES 8

250g whole roasted almonds 150g shortbread biscuits, crushed 30g unsalted butter, melted, cooled 1 egg

WHIPPED PANNA COTTA
400ml pure (thin) cream
135g caster sugar
2 tsp vanilla bean paste
21/2 titanium-strength gelatine leaves
1 cup (250ml) double cream
125g punnet blueberries
4 plums, sliced, stones removed

Preheat oven to 180°C. To make the crust, place almonds and biscuits in a KitchenAid® Food Processor and whiz to fine crumbs. Pulse in butter, then add egg and pulse to combine. Press into the base and sides of a 22cm x 3cm-deep loose-bottomed tart pan and chill for 10 minutes. Bake for 15 minutes or until light golden. Cool completely.

For the whipped panna cotta, place pure cream, 80g sugar and vanilla in a KitchenAid® saucepan over medium heat and bring to just below boiling point. Soak the gelatine leaves in cold water for 5 minutes to soften. Squeeze excess water from the gelatine, then stir into the cream mixture until melted and combined. Remove from heat. Strain through a sieve. Cool to room temperature, then whisk in double cream. Chill, whisking every 15 minutes with a KitchenAid® Hand Mixer fitted with a whisk attachment for 2 hours or until thick and set but malleable.

Meanwhile, place 1 tbs berries, ¹/₂ sliced plum, remaining ¹/₄ cup (55g) sugar and ¹/₄ cup (60ml) water in a pan over medium heat, stirring until sugar dissolves. Simmer for 5 minutes or until slightly thickened. Strain, discarding solids. Cool completely.

Whisk the panna cotta cream one final time before spooning into the almond tart case. Top with blueberries and sliced plums and drizzle with the cooled syrup to serve.



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BOWL & SPOON

I-made-it-myself cakes that are dangerously easy to whip up using just a bowl and a spoon – **Warren Mendes** answers the call with six beautiful bakes.





"WHETHER YOU'RE USING YOUR TRUSTY STAND MIXER OR JUST A BOWL AND A SPOON, YOU CAN STILL CREATE A SHOW-STOPPING DESSERT LIKE THIS TIERED 5-SPICE COCONUT CAKE!"

5-SPICE COCONUT CAKE WITH COCONUT & LIME ICING

SERVES 8

400ml can coconut cream, unshaken 500g cream cheese, at room temperature 1/2 cup (45g) desiccated coconut, plus shaved coconut to decorate Finely grated zest of 2 limes 1 cup (120g) pure icing sugar, sifted Dried pineapple rings, to decorate

COCONUT CAKE

300g unsalted butter, melted, cooled 2 cups (440g) caster sugar 4 eggs ³/4 cup (60g) desiccated coconut 400ml can coconut milk 3¹/2 cups (500g) plain flour 3¹/2 tsp baking powder 1¹/2 tsp Chinese five-spice powder

Preheat oven to 180°C. Grease and line two 18cm round cake pans with baking paper.

For the cake, combine butter, sugar and eggs in a bowl. Add remaining ingredients and stir to combine. Divide the batter between pans and bake for 1 hour or until a skewer inserted into the centre comes out clean. Cool for 10 minutes in pans, then transfer to a wire rack to cool completely. Trim the tops of cooled cakes to level.

To make icing, clean bowl and set aside. Open coconut cream can, being careful not to shake. Spoon cream at the top of the can into the bowl, discarding remaining liquid. Add cream cheese and beat until smooth. Add desiccated coconut, lime zest and icing sugar, and beat to combine. Place one cake on a plate, and spread with 1/2 cup icing. Top with remaining cake, then using a knife, spread remaining icing over the top and sides of cake. Decorate with pineapple and shaved coconut to serve.

PEANUT BUTTER & JELLY LOAF MAKES 2 LOAVES

13/4 cups (260g) plain flour, sifted
2 tsp baking powder
1 cup (220g) caster sugar
125g unsalted butter, melted, cooled
1 cup (280g) peanut butter



1 cup (250ml) buttermilk
Juice of 1/2 lemon
3 eggs
1 cup (150g) roasted unsalted peanuts,
chopped
450g strawberries, hulled
lcing sugar and warmed strawberry jam,
to serve

Preheat oven to 170°C. Line the base and sides of two 1.25L loaf pans with baking paper, leaving 2cm above sides.

Combine flour, baking powder, sugar, butter, peanut butter, buttermilk, lemon juice, eggs, ²/₃ cup (100g) peanuts and a pinch of salt in a bowl. Chop 300g berries and stir through mixture. Divide batter between pans. Slice remaining berries and layer over batter with remaining peanuts. Bake for 55 minutes or until a skewer comes out clean. Cool in pan for 10 minutes, then transfer to a wire rack to cool completely. Dust with icing sugar and drizzle with jam.

YOGHURT & BLUEBERRY CHEESECAKE SLICE

MAKES 6

200g malt biscuits, finely crushed 175g unsalted butter, melted 300g thick Greek-style yoghurt 3 eggs 3/4 firmly packed cup (170g) brown sugar 300g ricotta 2 tbs plain flour 1/3 cup (100g) dried blueberries

Preheat oven to 160°C. Grease and line the base and sides of a 20cm x 30cm lamington pan with baking paper.

Combine biscuits and butter in a bowl. Press into base of pan. Chill for 15 minutes.

In the same bowl, combine yoghurt, egg, sugar, ricotta and flour. Pour over biscuit base and scatter over berries. Bake for 30-35 minutes until set and slightly golden around edges. Cool, then chill until set.



HAZELNUT OLIVE OIL CAKE SERVES 8

1/4 cup (55g) caster sugar
 1/2 cup (125ml) strong espresso coffee
 500g mascarpone, at room temperature
 1/2 cup (75g) roasted hazelnuts, chopped

OLIVE OIL CAKE

1 cup (220g) caster sugar 5 eggs 2¹/₂ cups (350g) hazelnut meal 50ml strong espresso coffee 2 tsp vanilla extract 1 tsp baking powder 150ml extra virgin olive oil

Preheat the oven to 180°C. Grease and line a 23cm springform cake pan with baking paper.

For the cake, combine all ingredients in a bowl. Pour into pan and bake for 45 minutes or until centre is slightly firm to

the touch. Cool in pan for 10 minutes, then transfer to a wire rack to cool completely.

Meanwhile, place sugar and espresso in a small pan over medium heat. Bring to a simmer and cook for 3-4 minutes until sugar dissolves. Cool slightly, then chill until thickened.

Swirl mascarpone over cake, sprinkle with nuts and drizzle over syrup to serve.

SALTED-CHOC MADEIRA CAKES MAKES 6

150g white chocolate, chopped 1½ cups (180g) pure icing sugar, sifted 1-2 drops pink food colouring 1 tbs black sea salt flakes

SALTED-CHOC MADEIRA CAKES 250g unsalted butter, melted, cooled ³/4 cup (165g) caster sugar 3 eggs

11/2 cups (225g) self-raising flour, sifted

100g dark chocolate, finely chopped 2 tsp sea salt flakes 1/4 cup (25g) cocoa powder

Preheat the oven to 180°C. Grease six 10cm x 5cm mini Kugelhopf pans.

For cakes, combine all ingredients in a heatproof bowl. Divide among pans, then bake for 25 minutes or until a skewer comes out clean. Cool slightly in pans. Transfer to a wire rack to cool completely. Clean bowl.

To make icing, place white chocolate, icing sugar and 2 tbs water in the cleaned dry bowl. Set bowl over a pan of simmering water (don't let bowl touch water), stirring until melted. Remove from heat and stir through food colouring. Cool slightly.

Drizzle icing over cakes and sprinkle with black salt flakes to serve.

SOUR CREAM BANANA CAKE SERVES 8-10

5 large ripe bananas, 3 mashed, 2 whole
1 firmly packed cup (250g) brown sugar
4 eggs
2 tsp vanilla bean paste or vanilla extract
250g sour cream
2¹/₂ cups (350g) self-raising flour
3 tsp ground cinnamon
1¹/₂ tsp ground ginger
1/₄ tsp freshly grated nutmeg
1/₃ cup (45g) pecans, chopped
1/₂ cup (125ml) maple syrup
1/₂ cup (125ml) dark rum

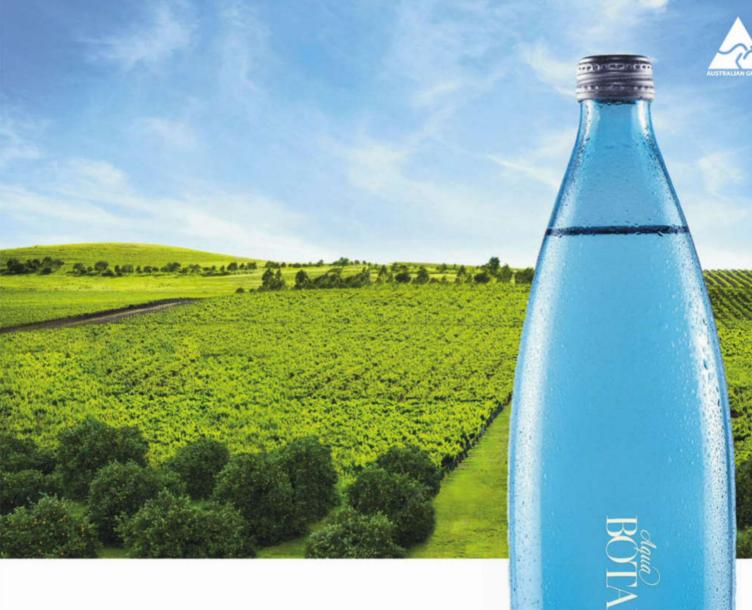
Preheat oven to 180°C. Grease and line a square 22cm baking pan with baking paper, leaving 2cm above sides.

Combine mashed banana, sugar, eggs, vanilla, sour cream, flour, spices and 1/2 tsp salt in a bowl. Pour batter into pan. Thinly slice remaining 2 bananas lengthways into three, then arrange, cut-side up, over top of cake. Scatter with pecans and bake for 50 minutes or until a skewer inserted into the centre comes out clean. Cool for 10 minutes in pan, then transfer to a wire rack to cool completely.

Meanwhile, combine maple and rum in a small pan over medium-high heat. Cook for 5 minutes or until reduced. Set aside to cool. Drizzle over cake and serve.



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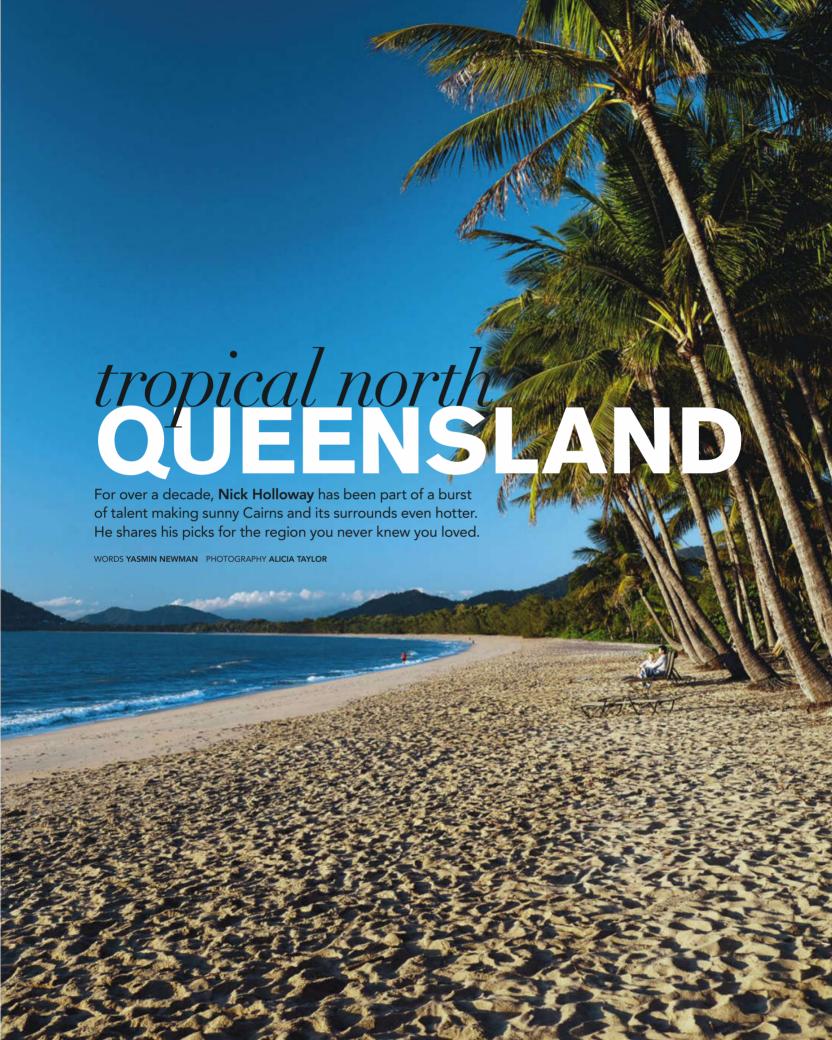














nce a gateway to the Great Barrier Reef and
Daintree National Park – two of Australia's most
prized natural landmarks and both World Heritage
sites – Cairns and its surrounds are now destinations in their
own right, and they're hotter than ever.

Tropical North Queensland, as the region is evocatively known, serves up elegant beach strip Palm Cove, larger glam Port Douglas and rainforest haven Mossman to the north, and the Atherton Tablelands, the region's rich agricultural belt dotted with fine produce doors, to the west – and all just a few hours drive by car.

Cairns has grown up, too. The city's international airport attracts over two million annual visitors and many clock a few days in the attractive and progressive regional capital at a luxury hotel before setting off for the world's largest coral reef and oldest living rainforest.

Former Melburnians Nick Holloway and wife Amy were keen for a sea change when Nick's business partner suggested the area. That was in 2004. Since then, he's become the region's hallmark chef and restaurateur for his award-winning restaurant, Nu Nu, in Palm Cove, which moved up the road to its new world-class beachfront location about a year ago. "I just love it here. The region is beautiful, bold, vivid and alive," says Nick.

While Nick and the local indigenous people will tell you that there are six distinct seasons in Tropical North Queensland, most visitors plan their trip in the overarching dry season between May and October. With temperatures over 25 degrees and blue skies daily, winter never looked so good. Nick lets us in on his top food and drink picks in the tropics.



tropical bounty

Every Friday, Saturday and Sunday, the region's passionate producers make their way from Atherton Tablelands and the old sugar cane farmlands to **Rusty's Markets** (57-89 Grafton St) in Cairns. "It's a community hub," says Nick, who makes the weekly drive from Palm Cove to hand pick produce for Nu Nu. From taro to rambutan and sapote, the selection of exotic seasonal fruit and vegetables is extensive, and prices are rock bottom. "I've only missed three since I started going. It's a must-see." It starts closing up mid-afternoon, but there are a handful of permanent food stores open all week.

PARK LIFE Stock up on regional goodies and head to Cairns Botanic Gardens (Collins Ave, Cairns) for a picnic in the palms. Established in 1876 in upmarket Edge Hill, the gardens house over 4000 species of tropical plants with extensive boardwalks throughout. Adjacent you'll find the great monthly art, craft and produce Tank Arts Centre Markets, too.





NEARBY INNISFAIL. "IT'S THE BEST RAMEN

I'VE HAD OUTSIDE OF JAPAN," SAYS NICK.

AFTER A SERVING OF TOP-NOTCH GYOZA.

FOR NICK'S FAVE, ORDER THE 'IKEMEN'

The bread is salty, chewy and irresistible, and the pastries are decadent," says Nick. Arrive early before the warm baguettes, ficelles and almond croissants - the locals' perennial favourites – sell out.



MASTER CHEF Local produce is at the heart of Nick's (above) cooking at Nu Nu (below - 1 Veivers Rd, Palm Cove), with tropical ingredients (think palm hearts), sublime seafood (such as surf clams) and fruit and veg from the region's Italian farming families informing his creative dishes. "I really believe in context," he says. "There's a real sense of community here." Everything is made in house, from the puffed lemon bread, to the pickled plums, kimchi and chilli jam that accompany spiced duck. It's open all day, but a table on the deck overlooking the beach on a balmy evening can't be beat.

PLANTATION VIBES
For a casual lunch or evening drinks head to Vivo Bar and Grill (49 Williams Esplanade, Palm Cove). Generous plates of Asian-influenced food, such as pork belly with green mango salad, are a hit but it's the verandah, where groups take up residence for long afternoons, that is the main attraction here. Book ahead to avoid disappointment.







SANDWICHES ARE

THE GO AT **THE LITTLE LARDER**

(LEFT – 2/40 MACROSSAN ST, PORT DOUGLAS). WITH STACKS

FROM KOREAN-INSPIRED BEEF BARBECUE BAGUETTE TO A

WHOLESOME BROWN RICE AND

TAHINI VEGO SAMBO, THERE'S SOMETHING FOR ALMOST

EVERY FOOD PREDILECTION.
NICK'S TOP PICK? THE REUBEN,

MADE WITH WARM, THICK-CUT

WAGYU CORNED BEEF.

OF COLOURFUL OPTIONS,

LONG LUNCH
Brit expat Spencer Patrick trained under Marco
Pierre White before
swapping London for sunnier surrounds.
Make time for a long lunch at Harrisons
(22 Wharf St, Port Douglas), where French technique meets local produce in dishes such as 'flora and fauna' featuring yabbies, eel, taro and accompaniments (right) and there's a knockout view. "He's a kindred spirit and has the only other pedigree restaurant in the region," says Nick. Try
Spencer's casual Italian place up the road,
Bucci, (41 Macrossan St, Port Douglas).



coffees, roasted nearby under their label Four Mile Roasters, is one reason to visit Origin Espresso (21-23 Warner St, Port Douglas). The other is the daily offering of house-made drinks on tap, from pineapple and mint kombucha to hand-pressed local sparkling cane juice (above). Oh, and the funky fitout, complete with tables repurposed from old timber pallets, and retro chairs.





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CHINA

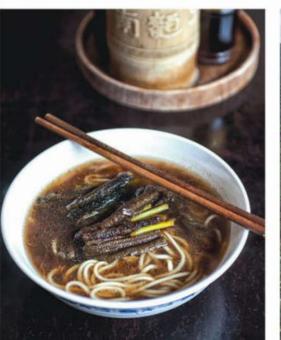
Leanne Kitchen joins local tourists in China's dreamy city of Hangzhou, where mist-covered hills and the watercoloured West Lake set the scene for the region's renowned cuisine.

WORDS & PHOTOGRAPHY LEANNE KITCHEN



@leanne_kitchen









China weary, Hangzhou, only a 45 minute speed-train ride from Shanghai, is perfect. With a population hovering around 9 million, it's no small fry, yet notables from Marco Polo to Mao Zedong have waxed eulogistic about Hangzhou's beauty. Today, domestic tourists flock for far fluffier reasons: to snap pics along the famed Bai Causeway, eat odiferous grey squares of the legendary fermented tofu, chou doufu, watch performances of Zhang Yimou's exuberant Impression West Lake - a daily, outdoor, light and sound extravaganza (performances cease in winter) - and spend their hard-earned yuan on shiny Made-in-China mementos at Wushan Night Market. It's a major getaway destination for China's smart-phone-totting consumerist set, and as this is a large group, there's undoubtedly more hubbub now than The Chairman ever knew. He probably spins in his Beijing mausoleum at the very thought of all those selfie-sticks and Michael Kors backpacks.

Longjing Manor (399 Longjing Rd) is one of China's premier food destinations, never-mind Hangzhou's. Chef Zhu Yinfeng is famed for his daily, organic farm-to-plate menu fashioned from locally-sourced produce and home-made ingredients. The restaurant enjoys a serene setting, overlooking tea plantations in the hills surrounding Hangzhou. There's not much English spoken and the bill will make your eyes water but it's worth any inconvenience, or credit card blow-out.

Lakeside, the Four Seasons' Jin Sha restaurant (5 Lingyin Rd) is a predictably elegant diner. Their Shanghainese head chef Wang Yong injects his own spin into favourites from his home, rendering the famous hong shao (red-cooked) pork belly even more sumptuous with the addition of braised abalone and sweet soy. Chicken is free-range, pork is sourced from small-scale producers and vegetables are organic where possible. This fastidiousness translates to exquisite food and queues out the door on the weekend.

Amanfayun Resort's (see where to stay p 138) answer to Hang Bang Cai, the name of Hangzhou's regional cuisine, best described as fresh, pure, light and a little sweet. Decked out like a rustic village hall, the food is simple and honest, crafted around ingredients of peerless integrity. Chef Stanley Xu's version of the benchmark dish Longjing prawns (marinated prawns quickly stir-fried, then finished with a little brewed tea and a smattering of fresh tea leaves) is delicate, and his rendition of West Lake Vinegar Fish – a must-eat dish in these parts - is a triumph, with the components in perfect balance.

Hangzhou's favourite mid-range eatery is **Grandma's Kitchen**, with 20-plus outlets across town. The handiest is at 2/F, 3 Hubin Rd, where long lines of punters await tables. From the encyclopedic menu (it's pictorial, with English, handily), the signature Longjing tea-scented chicken is a must-eat. Chopstick-tender, the bird is soaked in tea, wrapped in paper then steam-roasted in a clay pot.





"Chilling out on the balcony at Chen Huang Pavilion over a pot of Hangzhou's finest tea and watching the light fade is magical."

SNACKS & STREET FOOD

A consequence of Hangzhou's relative sanitisation is the absence of street food vendors cluttering sidewalks, generally a gastronomic highlight of any Chinese city. Street-style food does exist, but you have to seek it. For the most famous noodles in town, **Kui Yuan Guan** (154 Jiefang Rd) is the ticket. Established over 150 years ago, it seats 800 diners and hand-makes toothsome, fine-textured noodles. They're most famous for their eel-based soup noodle dishes, and their pian'er chaun, where pork, bamboo shoots and preserved vegetables are combined to utterly sublime effect.

Zhi Wei Guan (83 Renhe Rd) is one of Hangzhou's oldest restaurant businesses and it's rather grand and fancy. At ground level they have a canteen-style eatery where you can recharge on varieties of steamed buns, dumplings, rice porridge, sweets and noodles that include mao er duo or 'cat's ear' noodles. Shaped like orecchiette, these come floating in a wondrous chicken-y, ham-y broth. On the street,

there's a take-out set-up selling their delicious range of homemade cakes.

At Guangfu Lu Food Street (near No. 88 Hefang St) you can sample bites from all over China, cheaply, from a series of small stalls. Join the happy throngs downing whole, spice-encrusted grilled squid, portions of 'beggar's chicken' (stuffed, clay-baked chicken), dong po rou (braised pork belly), steamed rabbit heads, lotus root starch soup (said to be great for the skin) and rice cooked in fragrant lotus leaves, among other snacks. Look out for suo yi bing, also called Wu Hill Cakes. Slightly conical, slightly sweet and unique to Hangzhou, these comprise fine, crisp layers of fried dough and are named after the hill abutting Hefang Street.

SIGHTS & DIVERSIONS

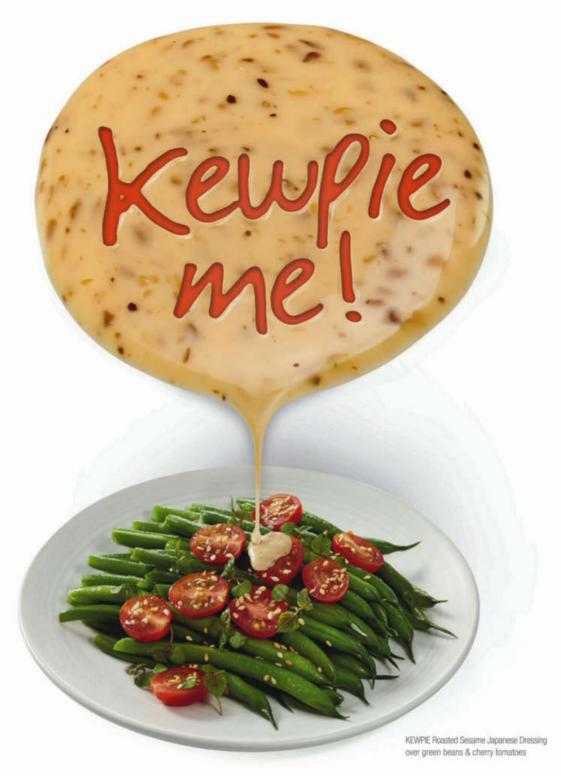
Much of the West Lake, the main reason to visit Hangzhou, was artificially formed through dredging over 1000 years ago. With its surrounding cloud-cloaked hills, various islands, causeways and shoreline dotted with temples, pavilions, gardens, bamboo groves and pagodas, it presents

an idealised landscape of mesmerising beauty. In 2011 UNESCO inscribed the lake on its World Heritage List as a cultural landscape. Spring is the best time to visit – when the weather settles, days are long and pink peach blossoms are everywhere.

One of the prettiest corners is Flower Harbour, encompassing walkways, bridges, old villas, a spectacular red carp pond and peony garden. The nearby gorgeously tree-lined and nearly 3km-long Su Causeway is punctuated with arched bridges and traverses the lake from north to south making for an invigorating walk. To escape crowds head to the Yang Gong Causeway on the less touristy western shores of the lake, built during the Ming Dynasty. When you've had enough lake, taxi out to the peaceful Yunqi Bamboo Path, a gorgeous walking path that cuts a swathe through some of the oldest trees in Hangzhou.

One of the best ways to wind down a day is at **Chen Huang Pavilion**, a reconstruction of the old City God Temple that occupies a prominent hill overlooking the lake. There's a teahouse built into one of its seven stories and chilling out on the balcony over a pot of Hangzhou's finest tea and watching the light fade is magical.

Feet sore? **Sannana Foot Massage** (46 Kaiyuan Rd) has affordable 90-minute reflexology sessions in lovely surrounds, and can realign wonky *qi* (energy balance). >>



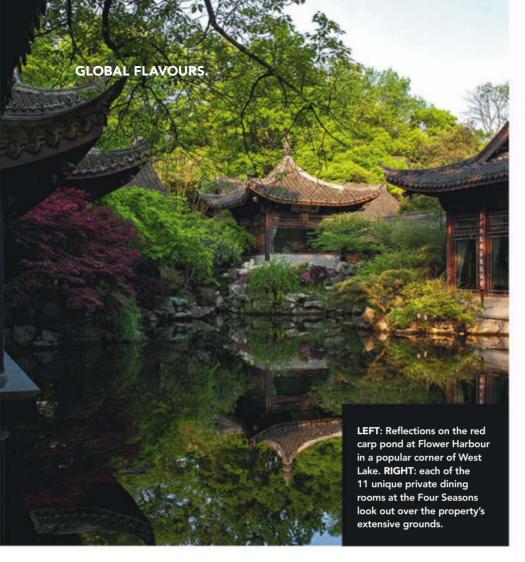
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If you only master two words of Mandarin, make them *longjing cha*. Longjing, or Dragon Well, is China's most prized green tea, the genuine commodity produced in a small area near Hangzhou: premium Longjing can fetch over \$2,000 per kilo. Lingering over endless cups is a quintessential Hangzhou rite and the town boasts over 700 teahouses!

For a refined experience head out to Fayun Village near Lingyin Temple to He Cha Guan Teahouse (15 Fayun Ln). It's traditionally decorated, serves mostly organic food and is sited in a peaceful locale. Owner and Tea Master Pang Ying is celebrated for her tea ceremony skills and her ability to tease the full flavour and fragrance from her leaves.

On the lakes' northeast sits **Hupanju Teahouse** (1 Shentang Scenic Area, Xihu), one of Hangzhou's most famous for the quality of their tea, especially their Shi Feng Longjing. With an approximate \$40 minimum charge it's not the cheapest.

Not far from the centre of town are a handful of picturesque tea villages of which arguably the nicest is Meijiawu, just a 20-30 minute cab ride away. Set in a valley surrounded by often misty hills planted with neat rows of tea bushes, locals are accustomed to visitors wandering around their plantations, watching the manual harvest. Pickers take only tiny terminal buds, with just a few leaves attached. In town, workers sort, dry and sift the fragile leaves and roast them in large woks, using their hands to apply gentle pressure and keep them moving. There are teahouses and casual, family-run restaurants along the main street, typically serving simple, home-style fare.

SHOPPING

Feel adventurous? Then ask a cab driver to take you to No. 2 Department Store, Wenhui Road and South Hushu Road early on a Saturday. Down a lane off the main road you'll find an extensive outdoor antique market held weekly. There's no



English spoken so come armed with plenty of bravado and join the bargaining fray.

Pedestrianised **Qinghefang Street**, a centre of commerce for over 800 years, has been largely reconstructed for the tourist market, but with it's paper-cutters, peanut-candy makers, tea hawkers, roving performers and general happy buzz, it's a fun place to be.

Elsewhere, **Urban Tribe** (79 Dajing Alley), a Shanghai-based lifestyle label, makes gorgeously stylish clothing inspired by China's ethnic minorities. Fabrics are beautiful and they also craft earthy jewellery using repurposed bits of jade, coral and turquoise.

WHERE TO STAY

The Four Seasons (5 Lingyin Rd) is literally steps away from West Lake – they'll even organise a private boat arrival at the hotel for you. Slung low across a large corner of the lake, the resort cleverly combines traditional architectural elements and garden features with modern chic.

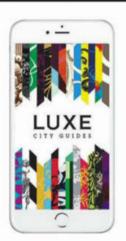
Amanfayun (22 Fayun Ln) is stunning. Aman Resorts have appropriated an entire, centuries-old tea-pickers village and turned it into a 14-hectare retreat of glorious tranquility. With plenty of walks nearby and on-site restaurants, boutique, spa and guest cultural activities to tap into, the danger is you'll never want to leave.





CHECK IN

Tie in a relaxing stay at eco-luxe GWINGANNA LIFESTYLE RETREAT in the Byron Bay hinterland (above) with its once-a-year, feel-even-better Organic Living option: four days of cooking and gardening classes with produce plucked from the 500-acre property. Oct 1-4, gwinganna.com Orana's Jock Zonfrillo, Gaggan Anand of Bangkok's Gaggan and Marco Pierre White are among the big local and international names converging on WA for this year's foodie extravaganza MARGARET RIVER GOURMET ESCAPE (Audi Gourmet Beach bbg at Castle Bay Beach, Dunsborough - left). Nov 20-22, gourmetescape.com.au



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SPRING FLING

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\$12.99, Apple App Store or Google Play. Colour up with limited-edition Shelley Hansen Spring Racing Collection nail polish. \$9.95, 1800 812 663. Complete your Derby Day outfit with a super-cute (and ultra-plush) diamond-studded Longines Mini watch. \$1,775, (03) 8844 3300.

Edited by Heidi Finnane: @ @runsandheids



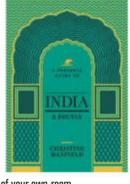


FINAL call

- . The next best thing to one of Christine Manfield's exotic culinary tours? Her new book, A Personal Guide to India & Bhutan (Lantern, \$39.99 - right), detailing the chef's eat, sleep and do recommendations in the two vast and alluring lands.
- The Reef House Palm Cove are putting on an evening of food, wine and discussion with award-winning Australian author,

Hannah Kent, plus enjoy the convenience of your own room just a couple of steps away. Nov 21, accorhotels.com.au

 Sydney's Clark Island will be transformed into an oenophile's haven for three-day festival Wine Island, complete with 100 Aussie and Kiwi wines, food huts by Bar H and Bondi Hardware, and vintage ferries for transport. Shipwreck us here. Nov 13-15, wineisland.com.au





RAW POWER

Fuel up for the day at wholefoods haven **Real Food** (110 Killiney Rd), with gluten-free pancakes, vegie omelettes, fresh juices, fair-trade coffee, organic tea and more. After breakfast head to the impressive **Gardens by the Bay** (pictured – 18 Marina Gardens Dr).

REAL DEAL

For an authentic Singaporean foodie experience, nab a seat at locals' haunt Maxwell Food Centre (1 Kadayanallur St) – it's where the city's off-duty chefs head, too. Sample the favourites with an order of laksa lemak, chilli crab and even frog porridge.

RICE ON TIME

For the best Hainanese chicken rice in the city, head to unassuming institution **Sin Swee Kee** (35 Seah St). Perch on a little stool at an aluminium-topped table and wash down your meal with perfectly brewed Chinese tea, it's traditional Singapore to a tee.

KITCHEN CRAFT

Make space for dinner with a shopping break at **Foundry** (unit 1, 3 Seah St) just across the road from Sin Swee Kee. This beautiful store stocks lovely homewares, from handcrafted teapots and bowls to distressed metal plates.

DOCTOR'S ORDERS

Tippling Club (38 Tanjong Pagar Rd) has its own 'laboratory' upstairs, which is cocktail code for a serious establishment. Order the Purple Drank for a bottle resembling cough syrup. Made with vanilla and raisin spirit, curacao and citrus, it's taste is anything but.

DINNER AND A SHOW

At mod Oz barbecue den **Burnt Ends** (20 Teck Lim Rd), it's all about ringside action. Countertop seating extends the length of the open kitchen for an unobstructed view of chefs working the four-tonne wood-fired oven. The menu changes daily with dishes such as whole pigeon and bone marrow buns.

SECRET GEM

Hidden behind a tailor shop is one of the city's hottest bars **The Library** (47 Keong Saik Rd). If the staff at Burnt Ends don't know the changing password, offer the tailor a song or dance, which should get you in. Then, order a nightcap and marvel at where you are!

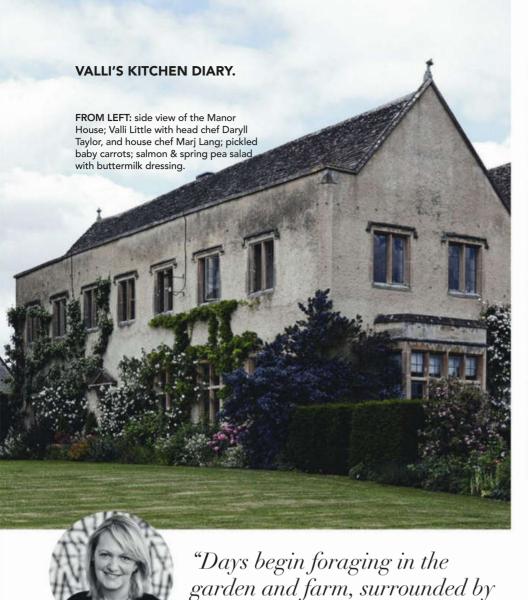
SWEET DREAMS

Before you hit the sack at boutique hotel Naumi (41 Seah St), take a late-night dip in the rooftop infinity pool for striking city views. Each room also comes with a yoga mat, complimentary mini bar, Nespresso machine and Apple TV at the ready.









IF YOU'RE LOOKING FOR A FOOD LOVERS' PARADISE and a true taste of life in a quintessential English village then look no further than Thyme at Southrop Manor, the ever-evolving dream of owner Caryn Hibbert. Since 2002 she's lovingly restored and transformed the historic buildings, barns and even the village pub to create an idyllic location deep in the heart of one of the Cotswolds most beautiful landscapes. The Manor House sits in the centre of the estate and is surrounded by a 12th century Norman church, a tithe barn and now a cooking school run by Daryll Taylor (ex-Buzo in Sydney) and Marj Lang (winner of MasterChef UK in 2000).

wild flower meadows and fields."

Days begin foraging in the kitchen garden and farm, surrounded by wild flower meadows and fields. Here, they grow a variety of heirloom crops, house their rare-breed chickens and sheep, and tend their bees. At the start of the English summer we find elderflowers to make cordials and syrups, fresh artichokes to accompany veal and broad beans, and garden peas and herbs that are a perfect match for pink flaked salmon.

For those wishing to stay, accommodation is available in either one of the stunningly restored barns or cottages or at Thyme house – a fully contained manor house sleeping 16 that comes with its own host, offers roaring fires in winter and drinks on the terrace in the walled garden in summer. With no detail overlooked it's an unforgettable experience.







PICKLED BABY CARROTS

MAKES 1L JAR PICKLES

These are great served with labneh. Store in the fridge for up to 2 months.

2 bunches baby (Dutch) carrots, trimmed, 1cm green stalk left on 11/2 cups (375ml) white wine vinegar 1/3 cup (75g) caster sugar 2 garlic cloves, halved 2 long dried chillies 1 tsp coriander seeds 1 tsp black peppercorns 1/2 bunch dill, roughly chopped

Blanch carrots in a large pan of boiling water over high heat for 1-2 minutes, then drain and refresh in cold water. Pack the carrots into a clean, sterilised 1L (4 cup) jar.

Place the vinegar, sugar, garlic, chillies, coriander seeds, peppercorns, 1½ cups (375ml) cold water and 1 tsp sea salt in a pan over medium heat. Bring to the boil and cook for 1-2 minutes until sugar dissolves. Remove from heat, add dill, then pour over carrots until jar is almost full. Seal the jar and set aside to cool. Refrigerate for 2 days before using and keep refrigerated for up to 2 months.



SALMON & SPRING PEA SALAD WITH BUTTERMILK DRESSING

SERVES 4 AS A STARTER

500g salmon fillet (skin on), pin-boned

1/4 cup (60ml) extra virgin olive oil
500g small kipfler potatoes, peeled
150g fresh or frozen peas
100ml buttermilk
2 tsp Dijon mustard
2 tsp chardonnay or white wine vinegar
Fennel fronds or dill, to serve
12 small nasturtium leaves, to serve

Preheat oven to 200°C. Place salmon, skin-side down, on a baking paper-lined baking tray and brush with 1 tbs oil.

Season. Bring to room temperature, then roast for 10 minutes or until just cooked.

Set aside to rest, loosely covered with foil, for 4 minutes.

Meanwhile, place the potato in a saucepan of cold salted water and bring to the boil over high heat. Reduce heat to

medium-low and cook for 15 minutes or until tender. Drain and set aside until cooled slightly, then cut into 3cm pieces.

Blanch peas in a saucepan of boiling water over high heat for 1 minute. Drain and refresh in cold water.

Whisk buttermilk, mustard, vinegar and remaining 2 tbs oil in a bowl.

Discard salmon skin and flake into large pieces. Divide among plates with potatoes and peas, drizzle over dressing and scatter over fennel fronds and nasturtium leaves.

CHARGRILLED VEAL CUTLETS WITH BROAD BEANS AND ARTICHOKES SERVES 4

2 globe artichokes
Juice of 1¹/₂ lemons, plus lemon
cheeks to serve

1/₃ cup (80ml) extra virgin olive oil
1 red onion, thinly sliced
2 garlic cloves, finely chopped
3 thin slices prosciutto, torn

250g podded broad beans, blanched, skins removed
150g fresh or frozen peas
4 French-trimmed veal cutlets
1 tbs each chopped flat-leaf parsley and mint leaves

Fill a large bowl with water and the juice of 1 lemon. Working with one artichoke at a time, peel stem using a vegetable peeler, then remove tough outer leaves. Once you reach the softer leaves, using a serrated knife, trim one-third from the top. Cut the artichoke in half lengthways, so you can reach the hairy choke, then scrape it out with a small spoon and discard. Halve lengthways, then place in lemon water. Repeat with remaining artichoke.

Heat 2 tbs oil in a frypan over medium heat. Add onion and cook, stirring, for 3-4 minutes until softened. Add garlic and cook for 1 minute or until fragrant. Add prosciutto and cook for a further 2 minutes, then add drained artichoke and cook for



3-4 minutes until softened. Add broad beans, peas and 150ml water, bring to a simmer and cook for 3-4 minutes until slightly reduced and artichokes are tender. Remove from heat and keep warm.

Preheat a chargrill pan or barbecue to medium-high heat. Brush veal with remaining 2 tbs oil and season. Cook veal for 3 minutes each side or until charred but still rare in the centre. Rest, loosely covered with foil, for 5 minutes.

Stir parsley, mint and remaining lemon juice through artichoke. Divide among plates with cutlets and lemon cheeks.

CRAB & SAMPHIRE SALAD

SERVES 4 AS A STARTER

Samphire is a coastal succulent available from greengrocers. If unavailable, shaved asparagus, fennel or radish can be used.

1/4 cup (60ml) extra virgin olive oilJuice of 1 lemon150g samphire200g cooked crabmeat, picked

Whisk oil and lemon juice in a bowl, season and set aside.

Blanch samphire in a pan of boiling water over high heat for 30 seconds. Drain, and refresh in iced water. Pat dry with paper towel.

Combine crab, samphire and dressing in a bowl and gently toss to combine.

CHERRY, PISTACHIO & ROSE TART SERVES 6

1 cup (250g) mascarpone
 3/4 cup (210g) thick Greek-style yoghurt
 2 tbs pure icing sugar, sifted
 350g cherries, pitted, halved
 Coarsely ground pistachios and rose syrup (recipe follows), to serve

PASTRY

12/3 cups (250g) plain flour
11/2 tbs caster sugar
125g cold unsalted butter, chopped
1 egg, plus 1 extra egg yolk For pastry, whiz flour, sugar, butter and a pinch of salt in a food processor to fine crumbs. Add egg and extra egg yolk and pulse until a smooth dough forms. Enclose in plastic wrap and chill for 30 minutes.

Preheat the oven to 180°C. Grease a 22cm loose-bottomed tart pan. Roll out pastry on a lightly floured surface until 4mm thick, then use to line pan. Trim excess, leaving 2mm above the sides. Chill for 30 minutes. Line the pastry with baking paper and fill with pastry weights. Bake for 15 minutes, then remove weights and paper. Bake for a further 5 minutes or until golden. Cool completely.

Combine mascarpone, yoghurt and icing sugar in a bowl, then spread into case. Top with cherries, pistachios and drizzle with rose syrup to serve.

ROSE SYRUP

MAKES 1 CUP (250ML)

Store in the fridge for up to 2 months.

5g unsprayed dried rose petals (from Herbie's Spices) 1 cup (220g) caster sugar Juice of ¹/₂ lemon

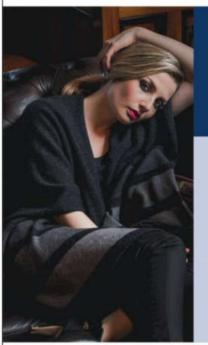
Place petals in a pan, cover with 200ml boiling water and set aside for 30 minutes.

Add the sugar to pan, then place pan over medium-low heat. Bring to the boil, stirring until sugar dissolves. Simmer for 2-3 minutes until slightly reduced, then remove from heat and add lemon juice. Cool, then strain, discarding petals.





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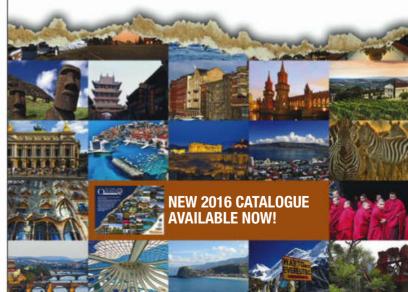
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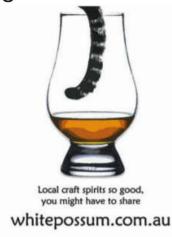


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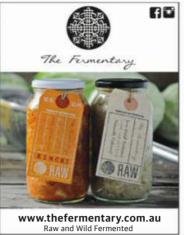
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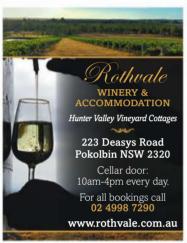
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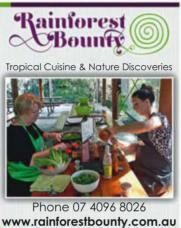
























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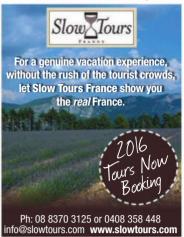
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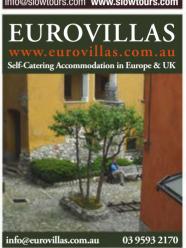








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For top quality dishes, take a leaf out of MasterChef judge Gary Mehigan's book, remove flavour-altering impurities from water with a **BRITA Tap**. For recipe ideas, visit: betterwithbrita.com.





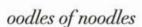
spring clean

Every passionate home cook knows that you can't create without a little mess, so why not get someone else to clean up? Ovenu will have your oven back to showroom condition in no time. Visit: ovenu.com.au.



coco loco

Break out of your breakfast routine and make-over your muesli with Jalna coconut infused pot-set yoghurt. Serve with your bircher or enjoy on the run. For spring recipe ideas, visit: jalna.com.au.



We're dreaming of escaping the daily grind for the tropical shores and bountiful street food of Indonesia – luckily Indomie Mi Goreng brings us a taste of the local fare without leaving the house.



so fresh

Whether you want fresh spring pesto or a decadent chocolate mousse using new season-avocados a Vitamix blender allows you to create at the touch of a button. Visit: vitamix.com.au.



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Our meat is supplied by Vic's Meats (vicsmeats.com.au). We use Wüsthof knives (for stockists, tel: 1800 099 266) and KitchenAid appliances (kitchenaid.com.au).

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BLAZE of glory

Anthony Huckstep risks sharp knives, live marron and searing hot coals for a chance in the Firedoor kitchen with chef-of-the-hour Lennox Hastie.

I'VE MADE SOME questionable calls in my life. Cutting up my sister's school socks and leotard to make a Batman outfit. Eating a bag of dog biscuits. Renting a desk above a brewery.

But this was just damn dangerous: I rang chef Lennox Hastie of Firedoor and requested to do a shift in his kitchen.

I'd reviewed his restaurant earlier this year. What was I thinking? Sharp knives, fire and a side order of retribution beckoned my call. It would be safer to wear Lady Gaga's meat dress into a lion's enclosure. He agreed with glee, as if one eye twitching.

So, why? Firstly, Firedoor embodies something I'd been yearning for in restaurants – the simple, focused cookery of a single ingredient to an immaculate point of hesitation. Secondly, for Lennox, who is a conundrum (not a raving ranter like Gordon Ramsay). He's calm, measured and radiates expectation. He's intimidating. I wanted to understand the man behind the pans. Thirdly, well let's just say Metallica's *Jump in the Fire* epitomises the way I operate.

"His cookery is about touch, sight and taste, but mostly instinct. The problem with his mission is that simplicity gives you nowhere to hide."

Of course, fire is exactly what this place is all about. There is no gas here. Rather, two furnaces burn a variety of hardwoods at temperatures of up to 1600°C to produce coals, which are placed under grills and used to cook over. It's primal, yet precise. Lennox mastered the art of wood-fire cooking at Asador Etxebarri in Spain, one of the S.Pellegrino World's Best 50 Restaurants.

Upon arrival, restaurant manager Charles Casben hands me a Firedoor shirt and apron, and leads me to the change room. I'm so nervous I can feel my shadow getting caught in the door behind me. As a result, I unknowingly put my shirt on backwards. Charles addresses waitstaff on the new wines and dishes, giving them just 30 minutes to memorise them. The menu changes daily based on the produce Lennox deems worthy. One day it's Murray cod, the next, dusky flathead. Meanwhile, I can't even put my clothes on properly.

In the kitchen, Lennox is busy teaching one chef to fillet garfish, while scaling, gutting and portioning Murray cod. "Here he is," he enthuses. "You're on the grill with me." It's frantic leading into

service. Still, he's surprisingly chatty. As the dockets start coming in, we wax lyrical about my experience kangaroo shooting with Macro Meats' Ray Borda (Innovators, July 2015).

"Did you shoot any?" he asks. "I wasn't allowed, I don't have a licence," I reply. "Oh, well you've got one marron on order, you don't need a licence to kill them," he says, smiling.

I reach into the foam box and pick out a live marron just behind its pincers. "Pierce through at the back of the head and straight down between the eyes, and then a clean cut down the body," he says. He places the split marron shell-side down over coals. The flesh jumps uncomfortably like a cat on a hot tin roof. Later, he'll garnish it with finger lime and native herbs.

"Can you put three apple and two grape branches in?" he asks. "But be quick, it's very hot." I lift the furnace's cast-iron door and I'm simultaneously mesmerised and scorched by intense orange. My eyebrows needed trimming anyway.

"Wood is an ingredient," he explains. "Everything you use is an ingredient. It's not just the produce." He's right.

Every process affects a dish.

The restaurant is pumping. He's calmly calling dishes away to various chefs, each manning their own section, and I'm feeling like a fish (or marron) out of water. I take a moment to step back. Lennox moves coals to the grill, turns fish, tosses pippies, band-saws rib eye and commands the brigade. He even has time to regale cooking errors of his past, and how to get the best out of an ingredient.

Mostly though, he reveals himself. His intimidating persona is not born from arrogance. In fact, he's his harshest critic. His skill has been nurtured over years of refining his senses. His cookery is about touch, sight and taste, but mostly instinct. The problem with his mission is that simplicity gives you nowhere to hide.

"Two of your marrons have escaped," he says with a raised eyebrow. I turn to see two critters halfway through the great escape – one snapping my finger as I get it back into the box.

"One made it all the way to the furnace the other night," he says, laughing. That's the thing. I didn't expect the humour, the education or the warm welcome. Critiquing is easy; pleasing every guest every night, not so much. A sense of humour is imperative.

I dined at Firedoor four days later and Lennox greeted me as if an old friend returning from a long journey. Behind the fiery exterior, he's just a passionate man focused on excellence. No wonder the place is on fire.







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